

Grimsby Institute signs new agreement with the Seafood Training Academy

Grimsby Institute, Seafish and the Seafood Training Academy signed a new preferred partnership agreement last week that will pave the way for improved working relationships in fish and shellfish training in the region.

The new agreement lays out how these three bodies will work together to deliver information, advice, guidance and training to employers and learners in the Yorkshire and Humber region's fish and shellfish industry.

Lee Cooper of Seafish said; "This is the first of the new agreements between the Seafood Training Academy and individual Partners that lay out how we will work together to deliver on fish and shellfish apprenticeships, training and learning opportunities and vocational qualifications for employees in the region".

Lee Cooper (Seafish) and Richard Hill (Grimsby Institute) prepare to sign the Partnership Agreement at the Grimsby Institute of Further and Higher Education.



Richard Hill said: "The Commercial Team at the Grimsby Institute Group are committed to developing and delivering courses that meet the needs of both the local and national seafood industry. By working in partnership with Seafish we can ensure that our offer is up-to-date, easily accessible and marketed on a national basis."

Mr Cooper also stated that “ While Seafish and Grimsby Institute have worked closely on a number of projects over the last 20 years, this is the first time we have had a formal agreement regarding how we will collaborate on training and learning.”

During the next 12 months Grimsby Institute will continue to support Level 2 fish and shellfish industry skills qualifications and apprenticeships and will begin to deliver the Level 3 qualification as well.

In a matter of weeks, delivery of a newly designed AFOS Micro Smoking Kiln will enable the Institute to start the delivery of fish and shellfish smoking training courses. The Kiln has been provided by the Seafood Training Academy to enable the Institute to become Seafish approved seafood smoking centre.

Fish and shellfish courses available from the Institute include:

- Fish and Shellfish Industry Skills
- Seafood Retail Display
- Fish Filleting
- Fish Quality Assessment (Torry and QIM to Advanced Level);
- Food Safety;
- HACCP Principles
- Food Manufacturing Excellence
- Quality and Technical Management
- Team Leading

For more information on fish and shellfish training programmes from the Seafood Training Academy Partnership, please go to www.seafoodacademy.org

