

Foundation and Advanced Apprenticeships launched in North Wales

The first of a series of employer roadshows on fish and shellfish apprenticeships was held in North Wales in February. UKRS Training staff, supported by Lee Cooper from Seafish and the Seafood Training Academy were on hand to explain the potential benefits of apprenticeships to employers ranging from bivalve purification operators through to fish and chip shops.



Although fish and shellfish apprenticeships have been available in Wales for some time, it was not until UKRS Training secured funding for North Wales that the advanced apprenticeship became available throughout Wales.

This represents a significant milestone, as advanced apprenticeships for the fish and shellfish industry are now available throughout the UK.

Advanced apprenticeships are aimed at supervisors and managers and have been very well throughout the rest of the UK. Now they will be available to employers across Wales as well as in Northern Ireland, England and Scotland.

Pictured with Lee Cooper are Ursula Hartland and Peter Kearney of UKRS Training. The Seafood Training Network for Wales is supporting Apprenticeship Providers in their delivery of apprenticeships to fish processors, mongers and fish friers throughout Wales.

Fish and shellfish apprenticeships are now available from three Seafish recognised providers in Wales:

Cambrian Training based in Welshpool are able to offer Foundation apprenticeships throughout Wales.

Network Training Services based in Port Talbot are able to offer both Foundation and Advanced apprenticeships in south Wales.

Coleg Cambria /UKRS Training are able to offer both Foundation and Advanced apprenticeships throughout Wales.

For more information on apprenticeships in Wales please contact one to the three Welsh apprenticeship providers recognised by Seafish. <u>www.seafoodacademy.org</u> > working with > Apprenticeship providers.

Training Programmes for Wales

The Seafood Training Network for Wales has successfully delivered smoking and filleting courses in North and South Wales over the last few weeks.



The Network would like to offer a regular programme of training, and not just in smoking or filleting, but in many other topics of interest to businesses.

We are collecting information about the kinds of courses and events you would like to attend and which might benefit your business.

1. Filleting training in Milford Haven Docks

Early feedback from employers are for courses and workshops covering

Workshops on:

- Fish and Shellfish training and apprenticeships
- Product innovation/NPD
- Responsible Fishing Scheme
- Labelling and traceability
- Starting up a seafood processing business
- Starting up a seafood retail business
- Social Media

Training courses covering:

- Basic fish filleting
- Advanced fish filleting
- Introduction to fishmongering
- Basic fishmongering
- Advanced fishmongering
- Basic Smoking
- Advanced smoking
- Introduction to quality assessment
- Advanced quality assessment
- Fish frying

Before we can offer these and other opportunities we need to get more views from more businesses. If you want to comment then please follow this <u>link to our online survey</u> or paste this address into your web browser - www.surveymonkey.co.uk/r/SeafoodNetworkWales

Users of smartphones can even scan this QR Code.

