



The British Fish Craft  
Championships®



## Fishmonger Trailblazer Apprenticeships Underway

The long awaited development of the next generation of fishmonger apprenticeships for England is underway and the first employer group meeting will be held in Leeds on the 16th November under the Chairmanship of Andrew Kenny.

The Trailblazer Apprenticeship will become available during 2018 and will replace the current and highly popular fish and shellfish apprenticeship programmes in England. If you want to know more, comment on the emerging standards, or sign up to the existing fish and shellfish apprenticeship then please email [Lee.Cooper@Seafish.co.uk](mailto:Lee.Cooper@Seafish.co.uk)

## Last Piece of the Puzzle Fits

Fishmongers across the UK have been able to access intermediate apprenticeships from a regional provider since 2014.

But, advanced fish and shellfish apprenticeships have not been available in North Wales until now. Cambrian College in collaboration with UKRS Training Ltd will offer both intermediate and advanced apprenticeships across Wales from October, thus filling in the last piece of the puzzle for managers and supervisors in all onshore sectors of the seafood industry. For more information on this and other providers please visit the working with + apprenticeship providers section of the Seafood Academy website [www.seafoodacademy.org](http://www.seafoodacademy.org)

## Fishmongering Apprenticeships in London

There has been a recent surge in interest in apprenticeships in London, particularly amongst fishmongers.

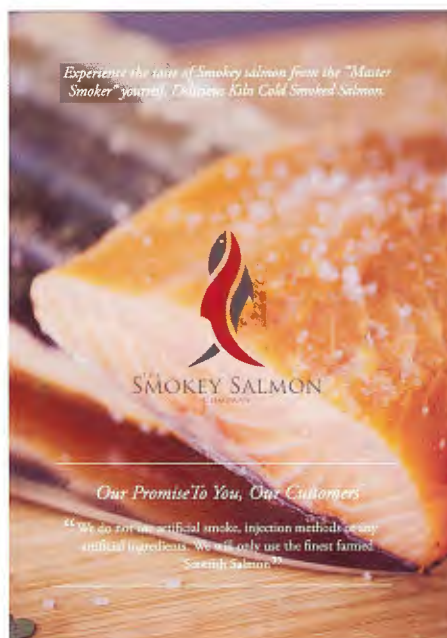
So much so that there is the possibility of establishing an apprenticeship training group at the Billingsgate Seafood Training School, who in conjunction with UKRS Training Ltd are supporting apprenticeship training delivery. If you are thinking of taking on an apprentice and you are based in London and the SE then now is the time to get involved. With enough apprentices it will be possible to deliver more training, more cost effectively, for the benefit of the apprentices and their employers. For more information contact Adam Whittle at [Admin@seafoodtraining.org](mailto:Admin@seafoodtraining.org)



## Apprentice Seeking Employer

We are looking for employers to take on the occasional fishmonger apprentice.

If you are interested in having an apprentice and would like help in finding one then please get in touch with [academy@seafish.co.uk](mailto:academy@seafish.co.uk)



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Bespoke Kilns and unique smoking process handbuilt and designed by our "Master Smoker" produces the best smoked salmon you will ever taste.

### 3 Day smoking process

Our slow, gentle curing and smoking process ensures the salmon is meaty in texture, less oily and delivers on flavour throughout the whole Salmon.



### Unique Custom Blends

As a chef, restaurant owner or the ideal corporate gift, we can create a bespoke smoking blend for a truly unique taste. That perfect finishing touch.

### Become A Customer

Whether your entertaining at home, a seafood purveyor of fine foods, wholesaler or trade enquiries, please contact us and see what we can provide you.

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We are on and find us by searching The Smokey Salmon Company

