

Apprenticeship Update

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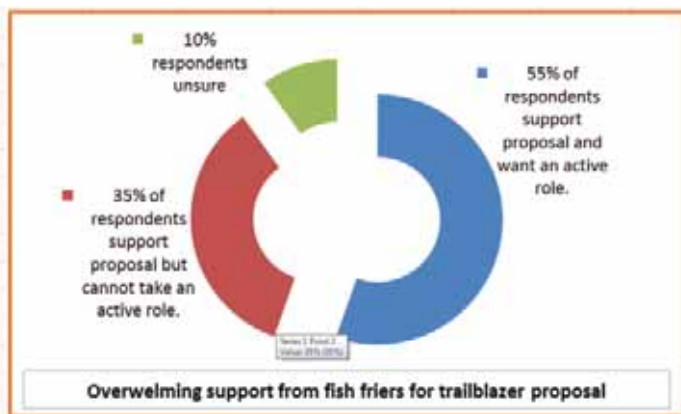
Trailblazer application supported by key fish friers in England

In August, Seafish applied to the Department for Business, Innovation and Skills (BIS) for permission to develop a trailblazer apprenticeship for fish friers. The application is headed up by Andrew Crook of Skippers Fish and Chips and supported by over 30 fish and chip shops, 9 of whom had submitted letters of support in time to be included in the application.

As Andrew stated in his letter of application "Fish and chips is a distinct trade with a real need for its own trailblazer apprenticeship and not just a subset of the Hospitality sector. Fish friers have long had access to Hospitality NVQs and apprenticeships and in spite of working closely with the Hospitality Sector Skills Council we were never able to develop a framework that met the demands of our trade."

The current fish and shellfish apprenticeship framework is being taken up by hundreds of fish frying apprentices, and when it is replaced in 2017/18 we want that replacement to be fit for purpose and fit for fish friers.

BIS should reach their decision by October 2015 and if successful we would hope to start work on the Trailblazer within a matter of weeks. To see a list of supporting employers and to find out how you can become involved go to the News for Fish Friers section on the Seafood Academy website. Or email academy@seafish.co.uk



Results from Fish Friers Survey

Seafish recently conducted an online survey of fish friers to gather information on the skills and knowledge that should be included in future training courses, apprenticeships etc. 33 businesses responded representing more than 1350 employees, ranging in size from a single employee to a group of more than 600 staff.

Topics that scored 90% or more with respondents included the principles of frying fish and chips, managing fish frying operations, product quality, food safety, customer service and waste management. These topics are already covered by the existing apprenticeship programmes and training courses/study programmes are available for many of them.

Other topics that are not in the apprenticeship, but which may well be developed in the near future included recruiting, developing and managing staff, and also regulations for small food retail businesses.

New Chairmen for Seafood Networks in Scotland and Northern Ireland

July and August saw the Seafood Training Networks for Scotland and Northern Ireland secure the services of two well known industry figures as Chairmen of their respective Networks. Helen Muir of Dawnfresh Seafoods will Chair the Scottish Seafood Training Network and John Rooney of Rooney Fish, Kilkeel will chair the Network in Northern Ireland. They join James Wilson, shellfish farmer and Seafish Board member who is the Chairman of the Network for Wales.

Now that all three Networks have Chairs the way forward is open for more employers and training providers to join the Networks, and for the Networks to publish their goals and work towards an increased takeup of training and learning opportunities.

Fish Frying Apprenticeships to be launched in Northern Ireland

Belfast Metropolitan College, a Seafish recognised apprenticeship provider and member of the Seafood Training Network in Northern Ireland is due to launch fish and shellfish apprenticeships for fish friers in September/October. Southern Regional College is another recognised provider and network member who have offered fish and shellfish apprenticeships since mid 2014 to the processing and fishmongering sectors in Northern Ireland. To find out more about both of these providers visit the working with section of the Seafood Academy website.

Fish Frying Apprenticeships for North Wales – coming very soon

It is possible that by the date of publication we will have a Seafish recognised apprenticeship provider covering North Wales. The new provider will join Network Training Services who deliver apprenticeships for South Wales fish friers. The new North Wales provider will work closely with UKRS Training so fish friers in N Wales wishing to register their interest should contact Ursula Hartland of UKRS Training who is based in Llandudno.

Papas take the plunge

One of the latest fish and chip businesses to take up the opportunities presented by fish frying apprenticeships is Papas of Hull, the



UK's largest all year round fish and chip restaurant. Within 2 weeks of opening the new business, George Papadamou was ready to sign up some of his staff as fish and shellfish apprentices. We will bring you a more detailed progress report in the next issue of the review.

For more information on all of these News Items go to the News for Fish Friers section on the Seafood Academy website.