

## *The social benefits of training*

7 <sup>th</sup> November 2012, Seafood Training Academy Open Day		
Venue: 1 <sup>st</sup> Floor Conference Centre, Sydney Keane Wing, Humber Seafood Institute, Europarc, Grimsby, DN37 9TZ Tel: 01472 324501		
09:00	Delegate arrival, registration and refreshments	
09:30	Welcome and introduction	Mike Dillon, Chairman of the Seafood Training Academy
09:45	The Social Benefits of Training – an employers perspective.	Elaine Neale, Head of HR at Coldwater Seafoods Ltd, and colleagues
10:15	The Social Benefits of Training – A retailer’s perspective.	Gary Hooper, President of the National Federation of Fishmongers
10:45	The Social Benefits of Training – Initiatives to reduce reoffending in HM Prison Service.	HMP Haverigg and Lakes College West Cumbria
11:15	An update on Training and Qualifications	Lee Cooper of the Sea Fish Industry Authority
11:30	Question and Answer Session	
11:45 Buffet Lunch, 1 <sup>st</sup> Floor, Seminar Room 1		
12:30	Training demonstrations 1 to 5	Ground floor, Rooms 5, 6, 11, 14 and 15. Colour coded groups
13:10	Training demonstrations 1 to 5	
13:50	Training demonstrations 1 to 5	
14:30 Refreshments, 1 <sup>st</sup> Floor Balcony area		
14:50	Training demonstrations 1 to 5	Ground floor, Rooms 5, 6, 11, 14 and 15. Colour coded groups
15:30	Training demonstrations 1 to 5	
16:10	Concluding Statements and close	1 <sup>st</sup> Floor Conference centre

Open day will conclude at 16:30 hrs

## Demonstrations 1 to 5

During the afternoon sessions, all delegates will be able to observe each of the five training demonstrations in one of five groups. Groups will be assigned on registration.

Delegates will be guided from demonstration to demonstration during the afternoon.

The demonstrations are as follows:

- **Fish Quality Assessment** – delivered by Paul Neve, an independent Seafish approved trainer. The fish for the quality assessment demonstration is supplied by Fastnet Ltd of Grimsby.
- **Fish Frying Skills** – delivered by Tracy Poskitt of Fish&Chips@149, Bridlington
- **Seafood Smoking** – delivered by Ivan Jaines White of Grimsby Institute.
- **Fishmonger Display Skills** – delivered by Charlie Casey, a Council member of the National Federation of Fishmongers. Fish for the display is supplied by Tesco Ltd.
- **Fish Filleting Skills** – delivered by Gary Hooper, President of the National Federation of Fishmongers.



Humber Seafood Institute, Origin Way, Europarc, Grimsby, DN37 9TZ