Seafood Quality Assessment Training

The Introductory Seafood Quality Assessment training course is a Seafood Training Academy recognised training programme.

This is a four-hour course that delivers a mix of theory and practice on the assessment of whitefish and flatfish. This course is easily delivered to larger groups (up to 15) and provides an ideal introduction to the subject.

Course Content

Theory (11/2 hrs)
- Effects of temperature on rate of fish spoilage
- Effects of spoilage
- How fish spoils – mechanisms of spoilage: bacteria, enzymes, oxidation/rancidity
- Methods of assessing fish for quality:
  - Microbiological,
  - Chemical,
  - Organoleptic
- Basics of organoleptic testing
- Outline of three main schemes
  - EU,
  - TORRY,
  - QIM

Practical (2 1/2 hrs)
- Application of QIM and TORRY raw schemes to cod and plaice samples in a range of qualities.

Extended and Alternative Practical Sessions
- The course can be made into a full day training programme by extending the practical session to look in more depth or at more species or quality grades.
- An alternative practical session using Cooked Schemes is ideal for chefs, food service managers and fish retail counter staff in supermarkets.
- Progression from this course is to undertake either an Intermediate or Advanced course.

Seafish funding support may be available

More Information
Contact your nearest Seafood Training Academy Partner or email academy@seafish.co.uk

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