

# New Vocational Qualifications for Fish Friers

## For managers

After 12 months of development in conjunction with the National Federation of Fish Friers (NFFF), the new Level 3 Fish and Shellfish Industry Skills qualification is almost ready for the first learners in England, Wales and Northern Ireland to register.

The new Level 3 qualification contains units specifically designed for managers of fish frying businesses as well as more generic food service and management units. This means that whilst the title says “fish and shellfish”, the contents are 100% fish frying management.

Let’s take a closer look at some of the units available that cover a fish and chip business:

- Principles of managing fish and chip operations.
- Principles of frying fish and chips.
- Monitor oil frying operations.
- Monitor sales in a food retail environment.
- Plan and co-ordinate food services.
- Monitor effectiveness of food retail operations.
- Set up and maintain food retail operations.
- Principles of monitoring and assessing risks in food operations.

With such a mix of units to draw from, anyone with responsibility for managing or supervising in a fish and chip shop should have no difficulty finding a qualification that is both challenging and rewarding, and good for the business.

Seafish and the NFFF are working towards a range of training resources to support learners in this area, and Seafish have engaged with approved centres across much of the UK to offer this qualification as soon as it is available. For more information follow the links on the Seafood Academy website at [www.seafoodacademy.org](http://www.seafoodacademy.org).

## For Friers and Apprentices

The Level 2 Fish and Shellfish Industry Skills qualification and related Intermediate Apprenticeship has a number of units suitable for fish and chip shops. This qualification is well suited to anyone wishing a qualification based around the frying activity of a shop or restaurant, particularly as an apprentice. The related food industry skills Level 2 qualification is an ideal vehicle for a customer service focused apprentice in a fish and chip shop. As apprenticeships are widely funded in the UK, and there are still opportunities to access the small employer apprenticeship grant payment, now is an ideal time to get in touch to talk about the benefits to your business of an apprenticeship for fish friers or in customer service.

For more information follow the links on the Seafood Academy website at [www.seafoodacademy.org](http://www.seafoodacademy.org).



## The Apprentice – a real asset to any small business

An apprentice can be a real asset to a small business such as a shellfish farmer, depuration centre or fish & chip shop. Apprenticeships can provide a once-in-a-lifetime opportunity to a young person to be trained, gain a qualification and get started on a worthwhile career. Not only that, but apprentices have been shown to be real assets to businesses, bringing with them enthusiasm, dedication and loyalty.

In the words of one employer, “Our apprentices are enthusiastic and hardworking, and they are making a real difference across the business.”

At a recent employer debate on food industry apprenticeships, Justine Fosh of the National Skills Academy said that the number of apprentices in the food industry has trebled in the last 18 months.

So why aren’t more shellfish employers taking on a young apprentice and investing in their future? Here are three good reasons to find out more:

- For young people, apprenticeships can be fully funded;
- One-off Apprenticeship Grants worth £1,500 per apprentice to small businesses in England, and support in Wales for wage costs of an apprentice are still available;
- Apprentices tend to be more loyal to their employer.

Lee Cooper of Seafish says, “With an intermediate fish and shellfish apprenticeship available now, and an advanced apprentice available in a few months, there’s never been a better time to help your business and to give a helping hand to the next generation by offering a young person an apprenticeship.”

Seafish and the Seafood Training Academy are working with apprenticeship providers throughout the UK, and with the NFFF to help and support employers who are interested in taking on an apprentice. They are ready to advise, guide and assist interested employers and potential apprentices in the seafood service sectors of the seafood industry. If you want to find out more, please e-mail [academy@seafish.co.uk](mailto:academy@seafish.co.uk) or call **Lee Cooper on 01482 486482**.

## Seafish would like to hear from you

If you have one or more apprentices within your business already, please e-mail [L.Cooper@seafish.co.uk](mailto:L.Cooper@seafish.co.uk) and let him know how many apprentices you have and in what areas of the business they work. If you want Seafish to assist you with information and guidance then be sure to include your contact details.