

News

Scott's Silver Milestone

Silver anniversaries are always special, and it's no exception for a Devon fish and chip shop owner.

Scott Drew, owner of *David's Fish and Chips* in Brixham, celebrated his 25th year at the famous shop earlier in the year.

It all started when Scott was a 14-year-old boy, still wet-behind-the-ears but keen to work. He approached the owner, David Manley, with a view to working weekends whilst still at school. Although *David's* was Mr Manley's first shop, he had been in the business for over 40 years. When school-leaving age came Scott was unsure which path he wanted to take, so he moved into full-time employment at *David's* until he decided what job would suit him.

Fast forward 23 years and when Mr Manley retired, Scott was offered first refusal to purchase the shop. He didn't need much convincing.

After two years as the owner of *David's* (with a nod to tradition, Scott kept the same name), March 15th landmarked his 25th year at the shop. To thank his customers for their loyalty they were offered half-price cod, chips and mushy peas which was a huge success – despite the rain almost 500 portions were sold in two-and-a-half hours!

On that evening, eight members of staff wore special T-shirts, and the shop was decorated with flags and balloons. Whilst the customers were waiting they were given pens and mints until they received their delicious fish supper, a special way of thanking them for their support.



In Brixham there is an abundance of restaurants and takeaways, and with money currently being as tight as it is, Scott was only too happy to offer something exclusive for this unique occasion. Though potato prices have skyrocketed, at *David's* there is always a monthly offer to promote one of their items. Next time you're in Devon and you fancy a delicious, filling meal, you'll receive a warm welcome at *David's*.

The Real Food Café spreads the word of sustainability to youngsters

If you think the "youth of today" keep busy in their spare time by texting friends or updating the statuses on their Facebook page, you may have a point.

But as one Scottish fish and chip shop discovered, some youngsters actually enjoy heading out into the real world.

The Real Food Café, nestled snugly on the borders of the Loch Lomond and the Trossachs National Park in the village of Tyndrum, recently hosted an evening of fun, education and fish and chips for a local youth group.

The 22-strong youngsters made the 20-mile trip from Killin, Perthshire, to learn about fish sustainability and how to prepare the perfect fish and chips. Though the children – aged between 11 and 14 – were looking forward to sampling the finest supper in the area, it was the four adult helpers who couldn't stop drooling at the

prospect of wolfing down *The Real Food Cafés'* speciality!

The evening consisted of a discussion on sustainability followed by a quiz, followed by a practical preparation session. The youngsters then got their hands even dirtier by decorating gingerbread men. The evening was rounded off with prize giving for the individual who excelled in each part.

Colin McGeoch, Supervisor at *The Real Food Café*, commented, "The youngsters were very engaged throughout the evening and came up with some bright answers when asked some thought-provoking questions on sustainability. Overall it was a worthwhile event and it was satisfying to educate the children on the importance of sustainability and to show them that making fish and chips is fun!"

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Women & Work success by Frankie's staff

Frankie's Fish & Chips in Shetland recently took part in the Women & Work project which aims to deliver high quality training that is designed to improve the skills and progression opportunities for women in the food and drink industry.

Seafish and the National Skills Academy partners secured funding for this project and we were happy to offer this to five female members of staff at *Frankie's*.

The girls completed their coursework and studies in the workplace during January and February this year.

Stuart Devine from the Ashvale Group in Aberdeen again visited *Frankie's* in his role as an Assessor for Seafish. All Customer Service Skills and Level 2 Awards in Food Safety in Catering were assessed for four members of staff who were successful in gaining their certificates. Carlyn Kearney also added to her qualifications by achieving the Intermediate Food Hygiene Certificate.



Carlyn Kearney (Drywite National Young Fish Frier of the Year), Rebekah Laurenson, Stephanie Thompson, Imogen Raikes, Arwen Raikes and Stuart Devine, assessor

Frankie's were also presented with an 'Outstanding Commitment to Excellence in the Seafood Industry' trophy on behalf of the Scottish Seafood Training Association where Stuart is Vice Chairman. This award recognises the consistent training which has been achieved by *Frankie's* staff over the past few years and the on-going commitment to staff training & development with regard to the seafood industry in particular.

John Gold, manager at *Frankie's*, is again "delighted to have been recognised for all the hard work which has gone into training and to the efforts of our staff who have personally achieved success by gaining these various certificates. Although we are holders of the Staff Training & Development Award in 2013 and Carlyn is Drywite National Young Fish Frier of the Year, we continue in our passion for developing our staff and our business through training, which in the long term provides huge benefits."



Arwen Raikes; Imogen Raikes; Carlyn Kearney; John Gold (Manager); Rebekah Laurenson and Stephanie Thompson with their certificates