

The Seafish Training and Accreditation Department is based at the Humber Seafood Institute in Grimsby supports training in the onshore sectors of the seafood industry, including the processing, retailing and foodservice sectors.

Training Programme Development

Seafish develops training courses for people working in the seafood industry. We approve, monitor and support training providers to deliver our courses and issue our certificates. We maintain records of all training undertaken. The training available ranges from basic food safety training for seafood handlers to fish frying skills for fish friers. Our programmes are comprehensive and carefully tailored to the needs of the seafood industry.

Funding for Industry

Seafish can provide grant support for trainees and seafood businesses towards the cost of their participation in specific training programmes.

Seafood Training Academy Partner

Seafish is a committed and active partner of the Seafood Training Academy.



Seafood Training Programmes for the seafood industry

Seafish's work in training encompasses the development of new seafood-specific training programmes and learning materials.

Training programmes and learning materials cover a wide range of subjects including food safety and health & safety courses, many of which lead to nationally recognised qualifications. Some courses are available in a variety of languages and formats (including DVDs on food safety, health & safety, fish filleting and fish frying skills).

Seafood Processing

- Fish filleting
- Seafood Smoking

Food Safety and HACCP

- Level 1 – multilingual courses
- Level 2 – taught and open learning training

- Level 3 – UK wide eLearning programme
- Introduction to HACCP
- Processors
- Retailers
- Fish Friers

Shellfish Training

- Scallop shucking and handling practices
- Scallop HACCP
- Bivalve Purification Operations, Management and Inspections courses
- 2 training centres in the UK.

Seafood Quality Assessment

- Introductory Seafood Quality Assessment
- Intermediate Seafood Quality Assessment
- Advanced Seafood Quality Assessment
- Bespoke programmes available.



Training for Retail and Food Service sectors

Seafish training programmes in Fishmongering and frying / customer service skills for fish and chip shops are also available.

Much of the delivery of these and other Seafish approved programmes is arranged through our Partners in the Seafood Training Academy, or by other Seafish approved training providers.

For more information please consult the Seafish B2B website, email academy@seafish.co.uk or visit the Seafood Training Academy website www.seafoodacademy.org

Contact the Training Accreditation Team:

T: 01472 252302

E: academy@seafish.co.uk

**The Humber Seafood Institute,
Origin Way, Europarc, Grimsby,
North East Lincolnshire,
DN37 9TZ**

