

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 (1½ 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 EAB
- TORRY - raw and cooked schemes
- QIM - whole fish schemes



- Details of TORRY schemes
- Details of QIM scheme
- How fish quality relates to acceptability

Practical (2 ½ 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