

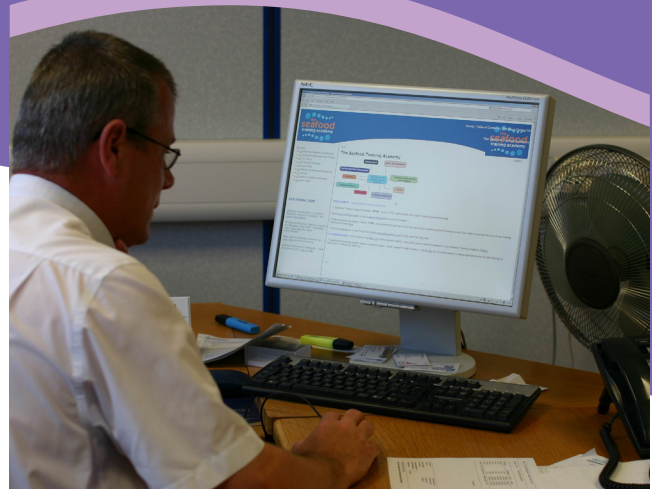
The Seafood Training Academy Website contains a wealth of free information of interest to you and your business.

Whether you are a processor, retailer, fish frier, manager, student, supervisor or someone with a passion for seafood, there will be information of interest on the website.

Galleries and Library Guides are just two ways in which we aim to make your visit to the website both painless and fruitful.

Most of the information on the website is arranged into a series of galleries where all the content is related to a particular topic or seafood sector. Our main Galleries are:

- **Seafood Science** – a section for processors, manufacturers and others;
- **The Frying Gallery** where we've collected together training material for fish and chip shops;
- **Seafood** Quality Assessment;
- **The Seafood Guide** – a must see for fish mongers and seafood enthusiasts alike.
- **Careers in seafood** - for general careers guidance and information on working in the seafishing and seafood industries



And while on our site you must visit the Library where you will be able to find:

- **Library Guides** – all the information on a particular topic collated and brought together by an Academy Librarian. Library Guides can be produced on request.
- **Information Leaflets** – everything you wanted to know about the Seafood Academy, easily accessible as PDF leaflets.
- **Video and DVD** – extracts from a range of training seafood DVDs. If you cannot find what you want then please ask, we may well have it available.

More Information

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