

Working with Seafood Processors

The Seafood Training Academy has a broad range of services and products to assist seafood processing businesses with their training needs.

Food Safety and Health & Safety

Food safety and health & safety training courses, open leaning and eLearning materials are available at Levels 1, 2 or 3.

Our courses and materials are accredited by CIEH or REHIS and are available throughout the UK.

Seafood Quality Assessment

Training programmes are available as half day Introductory courses, full day Intermediate and five day Advanced courses.

Skills Based Training

Traditional skills based courses such as knife skills and fish filleting can be arranged through most of our Partners. Other training programmes are under development and will be announced in due course (see website for latest details)

Specialist Technical Training

Specialist training in areas such as refrigeration technology is available from within the Seafood Academy Partnership.



Support for Vocational Qualifications

Whether it's seafood, food manufacturing, business improvement, management, refrigeration or engineering you are interested in, contact us to discuss your needs.

Degree Programmes

The Grimsby Institute offers Foundation, Honours and Masters Degree programmes nationally to seafood industry businesses. Key programmes of interest to seafood employers include:

- Manufacturing Management
- Food Manufacturing Management
- Logistics Management
- Productivity and Innovation Development

For more information

Individual leaflets on many of these topics can be found on the Seafood Academy website, along with information on the bespoke support available from individual partners.

To find out more please consult the website, contact you nearest Seafood Academy partner or email: academy@seafish.co.uk