

Working with Fish Friers

The National Federation of Fish Friers Ltd is a partner within the Seafood Training Academy, and provides the Seafood Academy partnership with much of its expertise in fish frying skills.

Other Partners with expertise in this area include Seafish with a range of training products and the NW Seafood Training Centre with strong links to fish friers in their region.

Courses, Programmes and Products

NFFF 3 Day Friers Course – designed for new entrant managers and owners. A comprehensive course delivered at the Fish Frying Training School in Leeds.

NFFF 1 Day Friers Course – designed for more experienced participants who want refresher training or to add fish frying to their existing catering skills. This course is also delivered at the Fish Frying Training School in Leeds.

Fish Frying Skills – an open learning programme using Seafish developed training materials and external assessors able to visit establishments to carry out work-based assessments. There is an equivalent Customer Service Skills programme for counter and table staff.

Seafood Quality Assessment – there is a version of the Introductory course designed specifically for fish friers and chefs.



Training online – the contents of the customer service skills and fish frying skills training packs can be found on our website in the frying gallery.

Working with Seafood Chefs

Training in seafood catering and cooking skills is well supported within the Seafood Training Academy as most partners are able to offer appropriate training of one sort or another.

Both Grimsby Institute and the NW Seafood Training Centre have access to college-based catering training facilities. The facilities available at the Seafood Training Centre North East and Billingsgate Seafood Training School may be on a smaller scale but they are still excellent seafood cooking training facilities.

More detail can be found in individual Partner leaflets on our website.

Seafood and eat it is a 6 DVD training pack for fishmongers and chefs who wish to learn about the hand preparation (filleting etc) of a wide range of seafood species.

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