

## Fish Quality and Production Cooking Workshop

### Invitation

**Tuesday November 28<sup>th</sup> Duchy College, Stoke Climsland, PL17 8PB**

Fish friers and seafood chefs are invited to participate in a one day workshop on apprenticeships and fish quality assessment methods. Hosted by Duchy College and Supported by Seafish and the Seafood Training Academy.

A one day workshop during which you will have an opportunity to find out how apprenticeships can benefit your business, learn how to assess the quality of fish fillets and even achieve a food safety or health & safety qualification should you want to.

### Agenda

- 09.45** Arrive and register – Parsons building - tea and coffee
- 1000 hrs** Introduction – Roger Clarke – Duchy College
- 1015 hrs** Apprenticeships for fish fryers – Jason Benn, City & Guilds
- Senior chef production cooking and hospitality team member standards
- Funding, alternative qualifications, supporting qualifications.
- 1200** Discussion: What training services and support would fish friers like to see available in Devon and Cornwall?
- 1230** **Lunch**
- 1300** Richard Chivers - Fish quality assessment using cooked fish schemes – a Seafish approved training course.
- 1600** Finish

**Optional Food Safety and Health & Safety training:** For anyone wishing to complete their food safety or H&S training programmes, examinations will be scheduled at 0900 at Duchy College in the Parsons building. For more information on training and preparing for the exam and associated costs please contact; **Denise Day at Seafish on 01472 252300**

Completion of the appropriate open learning programme is required for entry to the exams. Successful candidates will be awarded an Elementary Food Hygiene or Health & Safety certificate from the Royal Environmental Health Institute for Scotland.

**To register to attend the day please contact**

The Cornwall College Group Customer Service Team on **0800 7317594**.

