



So You Want To Be A Fish Frier?

- Are you interested in buying a Fish and Chip business? STOP! THINK!
- This will probably be the largest financial investment of your life.
- This is your opportunity to learn about the business before investing your money.
- Expert training, help, and advice is available.

The National Federation of Fish Friers has developed a training course for potential, new and established fish friers.

On this course you will learn about and experience:

- RAW MATERIALS
- FRYING
- CUSTOMER CARE

The Course also covers

- History of the industry
- The NFFF Commitment
- Finding the right business
- Health, Safety and Hygiene
- Practical Preparation skills
- Practical fish frying skills
- Equipment
- Marketing
- Accounts



INTRODUCTORY FISH FRIERS TRAINING COURSE SYLLABUS

Day 1

12 noon - 12.45 Registration

Introduction - housekeeping, brief history of fish and chips and the aims of the course

12.45 - 1.15 Hygiene

1.15 - 3.15 Practical Session

(preparing raw materials)

3.15 - 3.30 COMFORT BREAK

3.30 - 3.45 Oils and Fats - Frying Range management

3.45 - 4.45 Practical Session

(cooking raw materials)

4.45 - 5.30 MEAL BREAK

5.30 - 6.00 Cleaning

6.00 - 7.00 Discussion on raw materials

Day 2

9.00 - 11.45 Practical Session

(preparing raw materials)

11.45 - 12.00 COMFORT BREAK

12.00 - 12.30 Drywrite Presentation

12.30 - 1.30 Practical Session

(cooking raw materials)

1.30 - 2.15 MEAL BREAK

2.15 - 2.45 Cleaning

2.45 - 3.45 Health and Safety

3.45 - 4.00 COMFORT BREAK

4.00 - 4.45 HACCP - Food Hygiene

4.45 - 5.30 Foundation Certificate in Food Hygiene examination

(students not participating may leave)

Day 3

9.00 - 11.00 Practical Session

(preparing raw materials and cleaning)

11.00 - 11.15 COMFORT BREAK

11.15 - 11.30 Practical Session

(lighting Frying Ranges)

11.30 - 12.15 Keeping Accounts

(includes costing your product)

12.15 - 12.40 Presentation on the Seafish Quality Award

12.40 - 1.40 Practical Session

(cooking raw materials)

1.40 - 2.15 MEAL BREAK

2.15 - 2.45 Demonstration on Filtering Machines

2.45 - 4.00 Practical Session

(includes cleaning, portion control and wrapping options)

4.00 - 4.15 Presentation of Certificates

For more Information please contact:

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