



Clive's Comments

CONGRATULATIONS!

The Fish and Chip Shops of the Eastern Region now have 2 businesses to use as an inspiration. **We have the Winners and third place in the Fish and Chip Shop of the year competition within our region. Congratulations go to The Petrou Brothers in Chatteris and Henleys of Wivenhoe.** Now is the time for the rest of the region to strive towards their achievements.

SEAFISH FRIERS QUALITY AWARD

Both shops are holders of the Seafish Quality Award. In my opinion the region is poorly represented in the award. When you pick up the annual booklet listing the Award holders there are very few in each of the Eastern Region counties. There are a number of reasons I believe you should be considering joining the scheme.

There is more information included in the enclosed flyer and I would encourage you all to consider joining the scheme. I am more than happy to come along, free of charge, and give you advice in order for you to make sure you are up to the required standard before you apply.

**Clive Monk, Development Manager
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Food Hygiene

There is a recommendation that staff should taking refresher training every three years. There are two options for this:

Open Learning: there is an open learning workbook and DVD available for £45. Candidates work through the book at their own pace and when they are ready we will come out and they can take the test paper after a short revision session.

Taught Course : If we can attract enough candidates in an area we will provide CIEH Foundation Food Hygiene Training at a cost of **£20 per person. We can arrange courses on Mondays or even Sundays if this is necessary.**

Health and Safety

There is an open learning workbook and DVD available for staff to take the CIEH Foundation Certificate in Health and Safety. I would recommend at least one person (Manager or supervisor) to take the course. The workbook is a useful tool for training other staff as well as making the person taking the qualification more aware of the requirements of Health and Safety Legislation.

Please contact us for more details

Name _____
Address _____

Telephone _____
E Mail _____

I am interested in the following courses:

Send to: Clive Monk, 12 Windsor Park, Dereham, Norfolk, NR19 2SU

Courses/Qualifications Available

This list contains the main points for consideration by Fish friers, Processors and Mongers

Food Hygiene

A range of courses including

- Seafish/REHIS Introductory Food Hygiene for the Seafood industry
- Open learning for the Foundation Certificate in Food Hygiene (CIEH)
- Foundation Certificate in Food Hygiene Taught Course (CIEH)
- REHIS Introduction to HACCP in Seafood industry
- Intermediate Food Hygiene (CIEH)

Fish Frier Qualifications

- Introduction to Food Hygiene and Health and Safety in Fish Frying
- Fish Frying Skills
- Customer Service in Fish Frying
- NFFF 3 day Fish Frier course

Health and Safety

- Open learning Health and Safety in the Seafood industry (CIEH)
- Taught Course Health and Safety in the Workplace (CIEH)
- COSHH (Control of Substances Hazardous to Health) (CIEH)
- Manual Handling
- Fire Fighting and Prevention
- Appointed Person First Aid Course
- First Aid at Work (4 day HSE approved) and 2 day refresher

Other courses

- Knife skills
- Quality Assessment of Fish and Shellfish (Billingsgate)
- Introduction to Fishmongering (Billingsgate)
- Cookery courses for Fish (Billingsgate)
- Forklift truck

Fish Frier/Processor/Monger News

FREE ADVICE AND GUIDANCE

I am here to help and would be very happy to come and see you and offer free advice on training and technical matters concerning your operation

Seafish have **Quality Awards for Fish Friers and Processors**. These are an independent assessment of your operation. I can come and discuss the award and advise you on what you may need to do in order to meet the requirements to achieve the award as well as explaining the benefits.

The Fish Frying Skills and Customer Service Qualifications

The qualifications operate with candidates working through workbooks and then being formally assessed in the workplace.

Fire Training The rules changed last year and you are required to carry out a fire risk assessment. Please contact us for more details

Membership of NFFF. There are significant benefits of becoming members of NFFF including :

- Personnel, Health and Safety, Tax and VAT Indemnity Insurance and Advice line
- Discounts on products and services
- Monthly copies of Fish Frier Review

Please contact me for more details

Contact Details

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