

Fish Filleting Training Programme

SEAFISH

Open to anyone who wishes to improve their fish filleting skills.

A training programme for fish filleters has been updated by Seafish in collaboration with Billingsgate Seafood Training School. The programme was originally developed by Seafish in 1989 and focuses on various fish filleting techniques, such as skinning and steaking, using both round and flat fish.

The learning materials have been updated and now consist of step-by-step photographic examples supported with easy to follow written instructions. A DVD supports the learning materials, which can be used alongside the photographic and written material.

Candidates can complete their training at a number of training providers including Billingsgate Seafood Training School, Seafood North West Training Centre in Fleetwood and the Seafood Training Centre in North Shields. Alternatively the training can be completed at work. An assessment of competence is then carried out to confirm that candidates are able to reach the standard required based upon factors including quality and yield. By the end of the programme candidates should be competent in a wide range of processing techniques.

A pilot course was delivered at Billingsgate Seafood Training School, by Duncan Lucas of Passionate about Fish. Duncan says: “This is a fantastic training programme which allows inexperienced fish filleters to develop their skills and knowledge. It also allows experienced fish filleters who pass their assessment to be rewarded with a certificate which recognises their fish processing techniques that they have developed over the years.”

For more information about the course, contact Richard Wardell on 01482 327837 or email r_wardell@seafish.co.uk

Alternatively, contact your local Group Training Association – details can be found on seafish.org