



Fish Frying Skills Qualification

Click [here](#) to see a PDF that gives more details of the Fish Frying Skills Qualification, or read below.

What is it?

Our Fish Frying Skills qualification has been developed in collaboration with the National Federation of Fish Friers. It is a unique bite-sized qualification that covers all the skills involved in preparing and cooking fish and chips.

Who is it for?

Candidates must already be working in a fish and chip shop or restaurant. The qualification will help those wanting to become friers, those starting up a new business and experienced staff wanting formal recognition for their skills/knowledge.

How does the qualification work?

After registering for the qualification candidates receive two self-study workbooks. These allow the candidate to learn where they like, when they like and at a pace that suits them. Upon completion of the workbooks, we arrange for a Seafish-approved assessor to visit the candidate in the workplace at an agreed time to conduct a formal assessment, which typically lasts 3-4 hours. The assessment comprises a multiple choice examination paper and observation of the candidate completing a number of practical tasks.

The activities covered by the qualification are food preparation, frying skills, food hygiene and health & safety. When the candidate achieves the required standard, they receive a certificate, which is jointly endorsed by Seafish and the National Federation of Fish Friers.

What are the benefits?

- Multi-skilling of the workforce.
- Reduced food wastage levels.
- Lower absence rates.
- Improved staff productivity.
- Opportunity to capitalise on some positive public relations.
- Increased profits for your business.

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Real Life Success!

Tracy Poskitt, co-owner of Pride of Bridlington, achieved the required standards for the qualification and says, "Although I have been in the business for 22 years, I have found that you can never stop learning. The qualification was very informative, very thorough and well worth doing. We have put a few of the exercises in the workbooks into practice in our daily routines." Below is a photo of the staff from the Pride of Bridlington.



For further information about the Fish Frying Skills qualification and an application form, please contact Seafish Training on 01482 327837 or email training@seafish.co.uk.