

ETSA Website

The website is now operational. The address is:
www.eastern-seafish.org.uk

The site includes details of training courses available for all four sectors: Catching, Mongering, Processing and Frying. There will also be some useful information about the industry, links to other useful websites and a page advertising vacancies. If you would like to advertise vacancies or would like to have a link through to your own website please contact me for more details.

Change to Food Hygiene Laws 2006.

The main effect of this on Fish and Chip shops will be the requirement to keep a written record of how you will be ensuring your food is safe. This will have to be done in line with the principles of HACCP. We offer a one day **Hazard Analysis/HACCP workshop**. This will explain the principles of HACCP followed by a workshop on helping you produce the written documents required. You will receive a pack containing many examples of the types of documents will need. These can then be tailored to suit your own business. Cost is £40 per person.

Name _____

Address _____

Telephone _____

E Mail _____

I am interested in the following courses/
information:

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



EASTERN SEAFISH TRAINING ASSOCIATION NEWSLETTER FEBRUARY 2006 FISH FRIER EDITION

Clive's Comments

We are keen to work more closely with the onshore sectors: Fish Friers, Processors and Mongers. This newsletter is intended to inform the sectors of the current training available and also to encourage active feedback so we can develop training and other services that can help your employees and your business be **more efficient and effective**.

The National Federation of Fish Friers offer some training courses and we can help you with advice on these as well as the range of courses available through Seafish.

I am now an approved instructor for the CIEH Foundation Food Hygiene and Health and Safety and also for the REHIS Introductory Food Hygiene and HACCP courses. This enables me to offer very competitive rates for these courses.

Committee members needed

The Association is managed by a Management Committee made up of representatives from the various Seafood sectors as well as catching. We are keen to find new members to join the and help us develop the Association in line with current industry requirements. The Committee meets four times per annum. If you are interested in knowing more please contact me.

Clive Monk, Development Manager
Eastern Seafish Training Association
12 Windsor Park, Dereham, Norfolk, NR19 2SU
Tel: 01362 699067 Mobile: 07754 196777
E Mail: clive@esta.wanadoo.co.uk
Website: www.eastern-seafish.org.uk

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)

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 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

Fish Frier/Processor/Monger News

Seafish have **Quality Awards for Fish Friers and Processors**. These are an independent assessment of your operation. We 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 new **Fish Frying Skills and Customer Service Qualifications** have now been launched. The qualifications operate with candidates working through workbooks and then being formally assessed in the workplace.

Fire Training The rules are changing this year and you will be required to carry out a fire risk assessment. We are currently working on a CD ROM and training pack to help you with this. 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

Clive Monk, Development Manager,
Eastern Seafish Training Association.
Tel: 01362 699067, Mobile: 07754 196777
Email: clive@esta.wanadoo.co.uk
Website: www.eastern-seafish.org.uk