



Bord Iascaigh Mhara  
Irish Sea Fisheries Board



## Fish Quality Assessment Course

**September 2016**

BIM and Seafish (UK) are joining forces again to bring you this flagship course on Fish Quality Assessment. The course was developed by Seafish in 2006 and was delivered in Ireland for the first time in 2015.

The course content is based on the Torry and the Quality Index Method (QIM) assessment schemes, which are recognised as the most effective means of objectively assessing fish quality and remaining shelf-life. They are used globally by fishmongers, supermarkets, processors, quality assessment inspectors and others working in the seafood industry.

During the course participants will have an opportunity to assess the quality of key fish species including white fish, flat fish, oil rich fish and other retail products using both theory and practical sessions.

The course will be delivered in BIM's Seafood Development Centre in Clonakilty and is open to individuals who wish to enhance their fish quality assessment skills. It will be of particular interest to quality managers, new product development staff, buyers and inspectors working across the seafood industry in the catching/harvest, processing, retail and the food service sectors.

Frank Fleming of Community Supported Seafood Ltd, who is a previous course participant, said *"I found this course really interesting and informative. The skills we learned can be applied to all parts of the supply chain from catching and processing right through to retail and foodservice. I think it would be very valuable to make this type of training available to the Irish seafood industry"*.

- Date:** Monday 26<sup>th</sup> September to Friday 30<sup>th</sup> September 2016
- Venue:** BIM Seafood Development Centre, Clonakilty, Co Cork
- Duration:** 5 days  
10am-5pm (Mon), 9am-5pm (Tues, Wed, Thurs) 9am-1pm (Fri)
- Cost:** €350 per participant

Cost includes course material, lunch and refreshments. Booking will only be confirmed when payment has been received. Payment by credit card or cheque payable to BIM.

For further information and to book, contact Eileen Soraghan or Lorraine O'Byrne in BIM on 01 2144100 or email [foodsafety@bim.ie](mailto:foodsafety@bim.ie)

## See course outline below

# Advanced Fish Quality Assessment Course

## \*Course Outline

### Monday 10am-5pm

#### Theory:

- Introduction to fish quality assessment using the Torry schemes and the Quality Index Method (QIM)
- Causes of fish spoilage
- Shelf-life
- Methods of assessing quality
- Sensory assessment methods
- Setting up assessment teams

#### Practical:

- Taste calibration exercise
- Fish quality exercise

### Tuesday 9am-5pm

#### Theory:

- Quality assessment of round white fish

#### Practical:

- Quality assessment of raw round white fish
- Quality assessment of cooked round white fish (includes tasting)

### Wednesday 9am-5pm

#### Theory:

- Quality assessment of flat fish

#### Practical:

- Quality assessment of raw flat fish
- Quality assessment of cooked flat fish (includes tasting)

### Thursday 9am-5pm

#### Theory:

- Quality assessment of oil rich fish

#### Practical:

- Quality assessment of raw oil rich fish
- Quality assessment of cooked oil rich fish (includes tasting)

### Friday 9am-1pm

#### Theory:

- Standardisation of assessment practices
- Review and discussion

#### Practical:

- Quality assessment of fish purchased from local retail outlets(includes tasting)

*\*Subject to change depending on availability of different fish species*