



Bord Iascaigh Mhara
Irish Sea Fisheries Board

BIM Advanced Fish Quality Assessment Course Report November 2015

BIM and Seafish UK have joined forces again to run a five day Fish Quality Assessment training course for the seafood industry in BIM's Seafood Development Centre in Clonakilty, Co Cork.

Taking place from the 2nd to 6th of November, this is only the second time such an extensive training course in fish quality has been organised for the industry in Ireland. There was wide interest from the seafood industry in this training and, like the previous course held earlier this year all places were booked well in advance with participants coming from various sectors of the industry including the processing, multiple retail and independent retail sectors.

Many of the participants were already competent in fish quality assessment and this course provided an opportunity to enhance their knowledge and skills as well as providing formal training on the Torry and Quality Index Method (QIM) assessment schemes. These schemes are recognised globally as the most effective means of objectively assessing fish quality and determining remaining shelf-life.

Participants were trained in quality assessment techniques for key fish species including cod, plaice, mackerel and salmon using both theory and practical sessions. Well trained and knowledgeable staff are key to meeting customer specifications and will help ensure that the business receives full economic benefit for premium product. Competence in fish quality assessment is essential for quality managers, seafood buyers and all those working in new product development within the seafood industry.

Monika Rostek, from Oceanpath, a course participant said *“As a Quality Manager working for a company supplying raw fish I found this course very interesting and straight to the point. I feel more confident now while assessing the incoming product on the day to day basis”*.

The course was delivered by Adrian Barrett Senior Quality Assessment Trainer with Seafish UK assisted by John Hackett, Regional Business Development Advisor and Eileen Soraghan Seafood Quality Officer with BIM.



L to R: Orla McKeever (Lidl), Fergal Feeney (Feeney's Fish) and Shane Molloy (Molloy's Fish Killybegs) carrying out a visual fish quality assessment.



L to R: Fergal Feeney (Feeney's Fish) and Monika Rostek (Oceanpath) examining cod gills in order to determine freshness.



Attendees on the November 2015 workshop pictured above with Adrian Barratt and BIM's John Hackett.

In no particular order:

Brian Buckley (Good Fish Processing (Carrigaline) Ltd), Michael Cannon (BIM), Fergal Feeney (Feeney's Fish), David Miller (Kingfisher Fresh Ltd), Shane Molloy (Molloy's Fish Killybegs), Brian Murphy (Good Fish Processing (Carrigaline) Ltd), Orla McKeever (Lidl), Monika Rostek (Oceanpath), Laura Zadaviciute (Kingfisher Fresh Ltd), Catherine Barrett (BIM), Lee Fearnough (BIM).

For further information on Fish Quality Assessment Courses, please contact Eileen Soraghan in BIM on 01 2144100 or email Soraghan@bim.ie