



New Fishmonger Training Programme

Programme Overview and Aims

This training programme is designed to equip the learner with the essential knowledge and skills required to work competently in a seafood retailing business. Participants will have an opportunity to develop their technical fish filleting skills and will undertake modules in a wide range of topics involving demonstrations, practical sessions and classroom learning.

When?

This new programme will be delivered over 7 days between September and November 2018. See reverse for details.

Who is this programme for?

The programme is open to individuals who wish to enhance their knowledge and skills in seafood retailing. It will be of particular interest to new entrants working with independent fishmongers or on a supermarket fresh fish counter. The programme would also be of interest to existing staff who have not received any formal training in this area.

Mentoring

Each participant will receive a visit to their workplace from one of the course tutors where they will receive further guidance on best practice for storage and display of seafood in order to maintain freshness and quality. Each business will also be required to assign an internal mentor to the participant for the duration of the programme.

Dates and Location

Most modules will be delivered in BIM Head Office, Crofton Road, Dún Laoghaire, Co Dublin. Other practical modules will take place in Howth, Co Dublin. There will also be a one day seafood industry study trip with transport provided.

Modules		Dates - 2018
i.	Hygiene & Food Safety in Seafood Retailing	Monday 17th September
ii.	Technical Skills - filleting, skinning, removing bones	*Monday 24th & Tuesday 25th September
iii.	Seafood Quality & Freshness	Monday 22nd October
Seafood Industry Study Trip		Tuesday 23rd October
iv.	Seafood Culinary Skills & Nutrition	Monday 19th November
v.	Consumer Information & Customer Service	Tuesday 20th November
Half day on-site mentoring		October/November/December

* Alternative dates: Wednesday 26th & Thursday 27th September for this module depending on numbers attending the course; dates will be confirmed at time of booking.

Assessment and Certification

- On-going assessment including multiple choice exam
- Technical skills assessment

Participants who have successfully completed all modules will receive the BIM Fishmonger Certificate.

Cost

€250 per participant. This includes course material, tea/coffee and light lunch on course days. Places are limited and booking will only be confirmed when payment is received.

Further Information and Booking

Contact **Eileen Soraghan** or **Lorraine O'Byrne**

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