

Are you one of Ireland's best young fishmongers?



BIM is fishing for Ireland's most competent, capable, knowledgeable and progressive young fishmongers. Do you fit the bill?

WHO CAN APPLY?

This competition is open to persons working full time as independent seafood specialists or on supermarket seafood counters.

To be eligible to apply you must:

- Be 35 years of age or under on 31/12/17 (proof of age will be required e.g. passport, drivers licence)
- Work a minimum 30 hours full-time per week **exclusively** on the seafood counter
- Have at least 2 years' experience working in a fish shop or on a supermarket seafood counter
- Have excellent seafood product knowledge, technical seafood preparation skills and customer in-sight

Note: All past Winners are ineligible to enter the competition

HOW TO APPLY

Complete the attached application form to include:

- A copy of either current drivers licence or passport as proof of age
- A profile of yourself, outlining your experience in seafood retailing
- A profile of the shop or counter where you work
- Your plans for future development of the shop or counter
- An outline of the biggest challenges and the greatest opportunities facing the shop or counter in the next 2 years

Please add any additional information you feel would support your application and include at least three good quality images of yourself and your shop or seafood counter.

HOW THE COMPETITION WILL BE JUDGED

ROUND 1

Selection of Finalists

Applicants will be shortlisted based on their written application, combined with an unannounced mystery shopper visit to their workplace.

All shortlisted applicants will then be contacted and offered a coaching session. This session will involve a BIM mentor calling on-site to your shop, guiding and advising prior to judges visits.

The judges will then visit and assess the overall premises, the seafood offering, your product knowledge and your customer service skills.

- 4 Supermarket Seafood Counter staff finalists will be selected
- 4 Independent Seafood Specialist finalists will be selected

All eight finalists will continue to Rounds 2 and 3 of the competition.

All unsuccessful applicants will be notified by post.

ROUND 2

In-depth visit by experienced Seafood Judges

The final eight competitors will receive in-depth visits by experienced judges to assess their knowledge of seafood, understanding of quality issues, skills, techniques and understanding of customer needs.

ROUND 3

Skills Test/One-to-one discussion

A team of judges will further assess finalists' skills, techniques, knowledge and understanding of seafood quality at this stage. Each finalist will be required to fillet and prepare a range of fish and shellfish within a given timeframe.

Finalists will also be required to discuss their plans, opportunities and challenges as outlined on their application form. This part of the competition will take place in BIM's Seafood Development Centre, Clonakilty in the Autumn, 2017.

2018 AWARDS

The BIM Young Fishmonger 2018 Independent Seafood Specialist Winner and Supermarket Seafood Counter Winner will be announced at an awards event later this year.

PRIZES

WINNERS

- 2 day cookery course at the world renowned and award winning Chef Rick Stein's cookery school in Padstow, Cornwall, England including accommodation and travel expenses.
- Specially designed winner's trophy
- PR support to highlight winner's achievements
- Cheque for €1,000

FINALISTS

- Trip to Clonakilty in the Autumn for final (includes accommodation, meals and travel expenses)
- Masterclass with a seafood specialist chef
- Specially designed finalist trophy
- €250 voucher for a Seafood Restaurant of your choice
- PR support to highlight finalist's achievements
- Cheque for €250 (runners-up)

Entries received after 5.00pm on the 28th April, 2017 will not be accepted under any circumstances.

The decision of the judges is final in all cases and no correspondence will be entered into.

CLOSING DATE FOR RECEIPT OF ENTRIES - CLOSE OF BUSINESS FRIDAY 28TH APRIL, 2017



BIM Young Fishmonger
Supermarket Seafood Counter 2017 Winner
EIMANTAS ZVIRBLIS

Donnybrook Fair, Malahide, Co. Dublin

Eimantas' passion in life is fish! He developed this passion and realised he had a skill in this area whilst working for the Dublin Smoked Fish company. He also previously worked in Nicky's Plaice in Howth, where he developed his customer service skills.

Eimantas now works in Donnybrook Fair's flagship store in Malahide. The store has a large range of seafood on its counter including whole fish, fillets, shellfish, smoked, marinated and ready to cook fish.

He particularly enjoys sharing fish recipes with his customers. It gives him great pride when people come to the store specifically to see him and seek his advice.

He believes that spreading his passion for seafood is an essential part of being a fishmonger.



BIM Young Fishmonger
Independent Seafood Specialist 2017 Winner
STEPHEN HURLEY

The Fish Shop, Glenmar Shellfish Ltd.
Main St, Union Hall, Co Cork

Stephen has worked at The Fish Shop in Union Hall for the past 10 years and he lives overlooking the pier. As a young boy he could always be found on the pier, taking an interest in the boats and he would be thrilled to see fresh fish being landed each day.

As a teenager, Stephen developed his interest in seafood by becoming a crew man on a shrimp boat hauling pots every morning. He prides himself on stocking locally caught fish and shellfish in-store.

Stephen is in a unique position as he is on first name terms with the skippers and their crew. He can tell a customer exactly where their fish was caught and by whom. On any given day he has upwards of 25 different species of fish and shellfish.