



Certificate in Fishmonger Skills

Programme Overview and Aims

This training programme is designed to equip you with essential knowledge and skills to work in seafood retailing. Training includes the following:

- Technical fish filleting skills
- Culinary skills & fish quality demonstrations
- Classroom learning including food safety & seafood labelling.

Certification

Participants who successfully complete the programme including all assessments will receive a Quality and Qualifications Ireland (QQI) Level 5, 15 credit, Special Purpose Award in Fishmonger Skills.

When?

This programme will be delivered over seven days in Clonakilty, Co. Cork between August and November 2021.



QQI AWARD



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 certified training in this area.

Entry Requirements

Applicants should have successfully completed a programme leading to a level 4 certificate on the National Framework of Qualifications (or equivalent) e.g. Leaving Certificate or QQI Certificate. Applicants must be able to communicate efficiently in English and must be working in seafood retailing or currently seeking work in the sector.

Dates and Locations

All units will be delivered in the BIM Seafood Innovation Hub, Clogheen Road, Clonakilty, Co. Cork also included will be a one-day seafood industry study trip.

Unit		Dates 2021
1	Hygiene and Food Safety in Seafood Retailing	Tuesday 24 th August
2	Fish Filleting and Preparation Skills September	Tuesday 14 th & Wednesday 15 th September
	Seafood Industry Study Trip (transport will be provided by BIM)	Wednesday 22 nd September
3	Seafood Labelling	Wednesday 29 th September
4	Seafood Nutrition	
5	Seafood Quality and Freshness	Tuesday 19 th October
6	Seafood Culinary Skills	Wednesday 27 th October
7	Customer Service	
	Half day mentoring (in place of work)	September/October
	Final Assessment (in place of work)	October/November

Assessment

Written assignment (20%), Learner record (20%) and Skills demonstrations (60%).

Cost

€350 per participant. This includes QQI certification costs, course material, tea/coffee and light lunch on course days.

Further information/Request an application form

To find out more or to request an application form, please contact **Carol McWeeney (mobile 087 7008481)** or **Lorraine O'Byrne mobile (087 2458943)** by email at seafoodskills@bim.ie. Alternatively, application forms can be downloaded from our website www.bim.ie.



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