



Bord Iascaigh Mhara
Irish Sea Fisheries Board

BIM Advanced Fish Quality Assessment Course Report May 2015

Bord Iascaigh Mhara (BIM) and Seafish UK recently joined forces to run a five day Advanced Fish Quality Assessment Course for the seafood industry in BIM's Seafood Development Centre in Clonakilty, Co. Cork.

Taking place from the 11th – 15th May, this is the first time such an extensive course has been organised for the industry and both agencies were delighted with a clear demand for this level of training evident with places booked well in advance. Participants came from all sectors of the seafood industry including representatives from Castletownbere Fishermen's Co-op, Green Isle Foods, Keohanes Seafoods as well as BIM's Young Fishmonger 2015, Gerard Collier.

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

Participants were given an opportunity to assess the quality of key fish species including cod, megrim, 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.

Frank Fleming of Community Supported Seafood Ltd, participated on the course; *"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".*

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

Course participants were as follows: Barry Cody (Castletownbere Fishermen's Co-op), Gerard Collier (Fisherman's Catch), Ellen Dempsey (Castletownbere Fishermen's Co-op), Tim Dewhirst (Letterkenny Institute of Technology), Frank Fleming (Community Supported Seafood Ltd), Caitilin Gill (Lidl), Mike McCarthy (Castletownbere Fishermen's Co-op), Frances O'Dwyer (BIM), Feargal O'Mahony (Green Isle Foods), Michelle O'Neill (Kingfisher Fresh Limited), John O'Neill (Kingfisher Fresh Limited), Fiona O'Rourke (Keohanes Seafoods)

For further information on Fish Quality Assessment courses, please contact Eileen Soraghan, BIM, on 01-2144112 or soraghan@bim.ie

Course participants assess the quality of key fish species



Fiona O'Rourke, Frances O'Dwyer, Gerard Collier, Tim Dewhirst, Barry Cody, and Michelle O'Neill assessing salmon quality.



Adrian Barratt course tutor illustrating the importance of odour in assessing fish quality



Caitilin Gill and Ellen Dempsey carrying out a quality assessment on Cod



Frank Flemming and John O'Neill using the Torry method of assessing fish quality