

The Seafood school celebrated a very successful year in 2014 with a record number of attendees joining both our fee paying and funded classes.

Billingsgate Seafood School was officially established in 2000 as an independent charity. The City of London Corporation, the London Fish Merchants Association and importantly the Fishmongers' Company – who provided funds and much of the man-power - worked together to get the school up and running.

Our focus is to offer teaching for all and to encourage the consumption of responsibly sourced seafood as part of a healthy diet. We do this by offering free courses for schools, some funded and several offerings for industry and a wide selection of activities and courses for members of the public and our Food Lovers programme.

In the last 15 years we have trained or worked with nearly 100,000 people of which around 50% are school children.

We are in a unique position, being based above the trading floor of Billingsgate market. We use this to our full advantage (as a fourth classroom) and many of our courses include an early morning visit of this historic site.



With typical friendly banter, a look around the market – focusing on species identification and quality assessment of the many species of fish and shellfish available – it is always an excellent 'ice-breaker' for our many classes. Schools and Funded



Our CEO – CJ Jackson – buying fish for the day

We are able to offer visits to the market (for over 12's) and schools visits – mainly across the South East with a fishmonger, a cook and a box of seafood. These visits are funded from our surplus from our Food Lovers programme.

Industry courses

We deliver a number of courses for industry from bespoke training for fishmongers', farm shops and



restaurants and catering companies around London and further afield.

We also deliver a catering college project that is open to any college in the UK, this is funded by Seafish. Catering colleges come to us for a morning on the market learning about sustainability and training on fish cutting and cooking. We offer a return visit that is also funded where upon we can work more closely with the students. We encourage them to think of delivering their own schools programme.

Food Lovers programme

Our Food Lovers programme is extensive and is designed to suit most budgets and level of skill. We also sell gift certificates to attend these courses and these prove to be an excellent Christmas or birthday gift. We offer early morning visits and a fishmongering session, full week day classes, several Saturday offerings and a range of evening classes. Most of these are hands on – but we also offer some demonstration classes and Seafood Discovery Days – including wine and seafood tasting.

More information can be found at

www.seafoodtraining.org

There is no such thing as a typical day at the school! We are able to deliver between 4 – 6 courses a day, some here early morning, midday and evening classes and also outreach visits to schools. We have three training rooms: a wet room for cutting, a kitchen for demonstration and hands on cooking and a lecture room. Our team usually start on the market at around 5 – 5.30am and can finish as late as 10.30 at night!

Contact us

If you would like to learn more about us or book a certificate or class, Want us to visit a school or catering college:

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