

**THE
NATIONAL
FEDERATION
OF
FISH FRIERS**

**SO YOU
WANT TO BE A
FISH
FRIER?**

 Are you interested in buying a Fish and Chip business?
STOP! THINK!


 This will probably be the largest financial investment of your life.

 This is your opportunity to learn about the business before investing your money!

 Expert training, help and advice is available.

The National Federation of Fish Friers have developed a training course for potential, new and established fish friers.

 One day help in your own shop

 You will have the opportunity for 'Hands on' experience in our modern training school.

 Those questions that you always wanted to ask will be answered.

 When you have completed the course the NFFF is available to you for assistance and advice, whenever you need it.

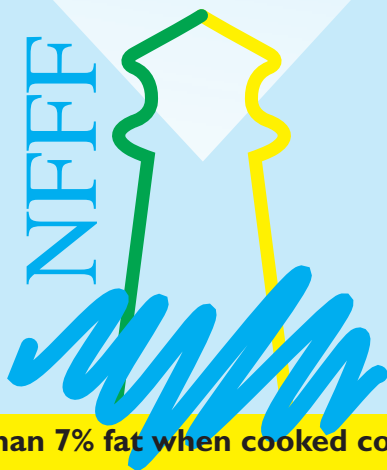
Over 50% of the UK population eat fish and chips at least once a month

RAW MATERIALS

and preparation at work



Join a market worth over
£900 million a year



Less than 7% fat when cooked correctly

Britain's favourite Takeaway

FRYING



CUSTOMER CARE



**Number One Icon of Britain -
Beating The Queen and The Tower Of London**

COURSES AVAILABLE



3 DAY

Designed for candidates new to the industry, the course covers;

- Chip Preparation
- Fish Preparation
 - Batter Mixing
- Management of Frying Medium
 - Health & Safety
 - Food Hygiene
- Practical frying using 2 ranges (one traditional - one High Efficiency)
- Keeping Accounts & VAT



1 DAY

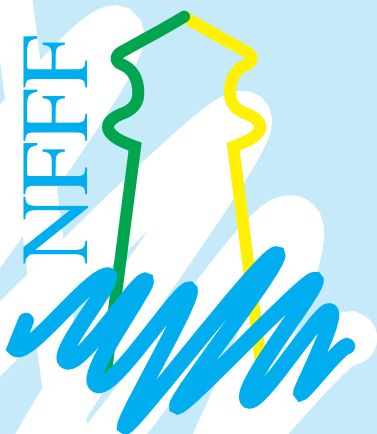
Designed for candidates with some previous frying experience, this is a practical syllabus only;

- Chip Preparation
- Fish Preparation
 - Batter
- Types of Oils & Fats
- Hands on cooking including correct temperature, range management etc



1 DAY at Home

Designed for those in the trade who wish to refresh their frying skills, help to promote business, suggestions for improving product etc in your shop.



Visit the Federation website
www.federationoffishfriers.co.uk
or contact Head Office on
0113 2307044