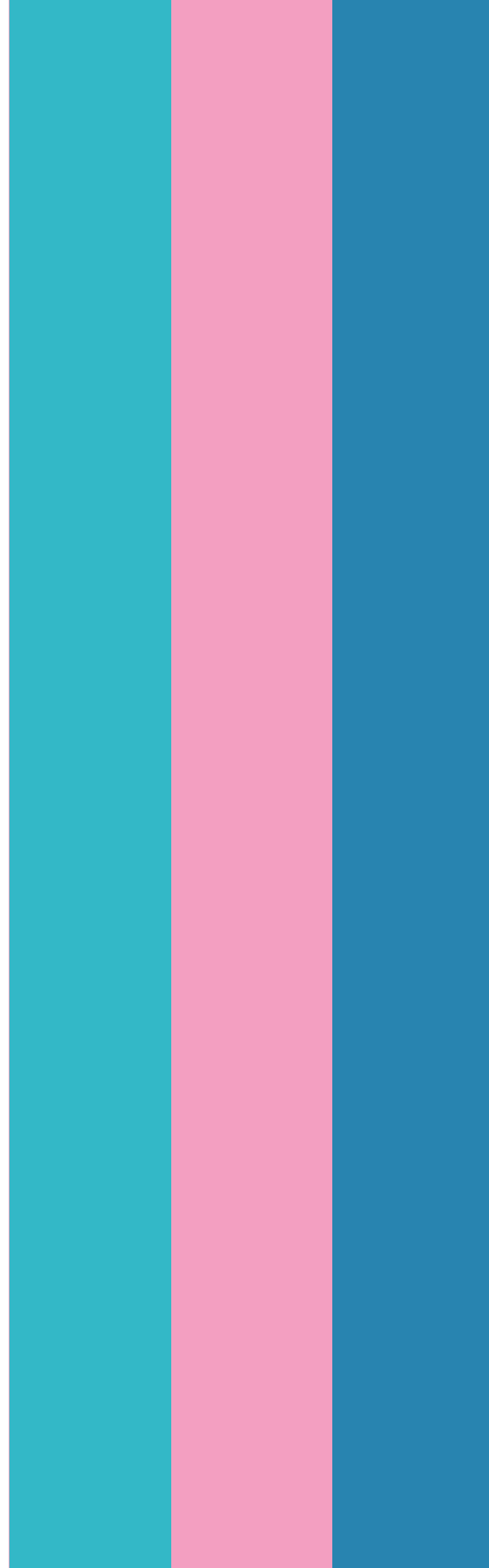


SEAFOOD IN SCHOOLS

**PILOT &
POSSIBILITIES**



BACKGROUND

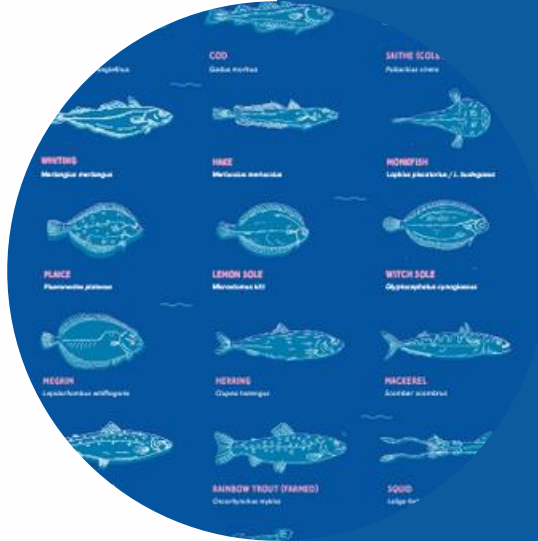


PRIMARY WORKSHOPS

Each workshop
lasted 90 minutes
and included:



Presentation: overview of the Scottish seafood sector and the benefits of eating fish



Interactive games: including quiz sheets and 'guess the fish'



Cooking demonstration: three dishes created and the chance to try them



PHASE ONE – MAY 2023

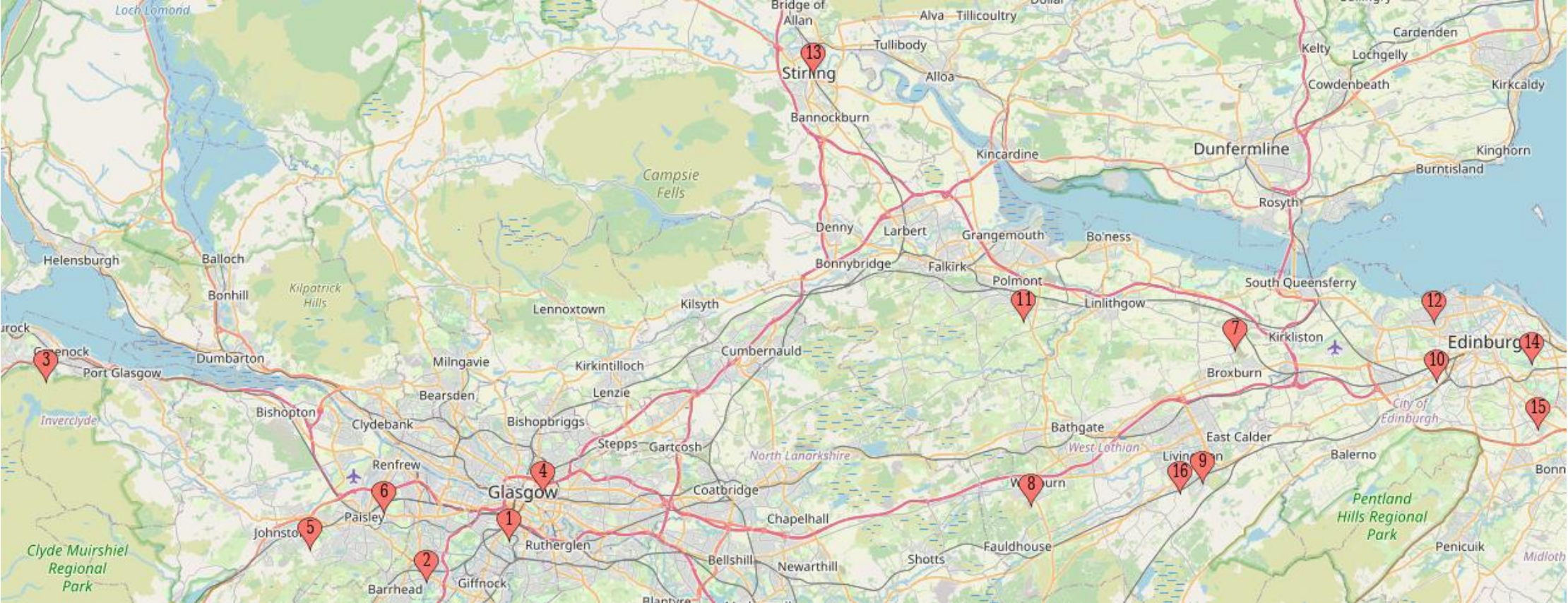
- Peterhead and Fraserburgh
- Six workshops were delivered in four schools by Cat Frankitti
- Whitefish, salmon and mackerel dishes
- Take-home bags containing recipe cards, branded stationery and tinned fish

PHASE TWO – OCTOBER / NOVEMBER 2023

- Central belt - P5 pupils, with flexibility
- Schools in lower-income catchment areas
- Whitefish, salmon and mackerel dishes
- Take-home bags containing recipe cards and branded stationery with tinned fish and microwavable rice



GOALS & ACHIEVEMENTS



31 workshops
over 2 months

	Target	Achieved	Difference
Schools participating	12	16	+33%
Children participating	500	806	+61%



AQUACULTURE DAY – SEPTEMBER 2023

Oban High School's Aquaculture Day careers fair: organised by Scottish Sea Farms in conjunction with DYW Argyll & Bute, 24 organisations were involved.

Around 600 school pupils from the local area gathered to learn about the wide range of career paths available in the sector, and we were of course on hand to showcase the variety of delicious Scottish seafood.



SECONDARY WORKSHOPS

Raise awareness of the breadth of career paths within the seafood sector alongside a focus on nutrition, sustainability and how adaptable fish and seafood are to create healthy, easy and tasty meals.

- Peterhead and Fraserburgh



- Workshops - 1 hour Fraserburgh, 90 mins Peterhead
- Cooking demonstration with pupil input
- Recipe cards - online
- Presentation includes careers
- Interactive 'sea to plate' map

SEAFOOD SCOTLAND
SEAFOOD IN SCHOOLS

EILIDH SCOTT
34, ISLE OF LEWIS

"ISLANDER SHELLFISH" MANAGER FISHMONGER / FISH MERCHANT

"My jobs is dynamic and rewarding, where I get to explore new seafood products, interact with customers, and contribute to sustainable fishing practices in our community."

WHAT DO YOU DO EACH DAY?

As the **manager of Islander Shellfish**, I oversee operations including purchasing, processing, and selling fish and shellfish to wholesale and retail customers. I also provide advice on seafood, manage orders, and maintain hygiene standards.

WHAT'S THE BEST THING ABOUT YOUR JOB?

The variety of tasks and interactions with people from diverse backgrounds make my job exciting. I enjoy the opportunity to learn from chefs, develop new products, and contribute to the community's culinary experiences.

EDUCATION

- **BUSINESS MANAGEMENT COURSE**
UHI North, West, and Hebrides (formerly Lews Castle College)

Focus on retail, business law, and management.

WHAT DIFFERENCE DOES YOUR JOB MAKE?

My role contributes to the local economy by supporting a family business and providing employment opportunities. I also play a part in promoting sustainable fishing practices and educating customers about seafood varieties and cooking methods.

SKILLS

Customer service Problem solving Teamwork Decision making Sustainability commitment

SPECIAL SKILL:
TECHNICAL SKILLS IN FISH PROCESSING



POSSIBILITIES



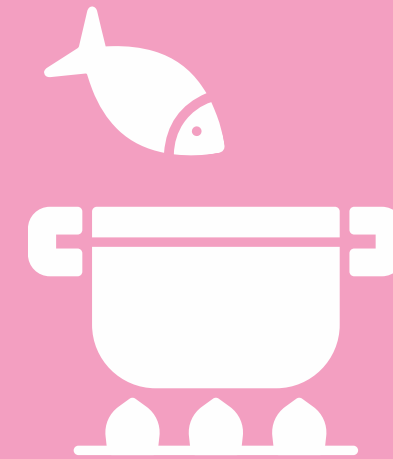
Subject to funding and resources, here are a few of the ways Seafood Scotland are keen to take the 'Seafood in Schools' programme forward:



Seafood 'Ambassadors'
- regional record of
supporters



Resource packs for
teachers



Secondary teacher
training



Technology
& Assets

ACKNOWLEDGEMENTS

Clark.



THANK YOU

