

KFE

THE SCHOOL OF
FRYING
EXCELLENCE

»»»» ««««



Award Winning Training





The Frying School of Excellence



Welcome to The KFE School of Frying Excellence brought to you by KFE Ltd. We are no ordinary training academy. Our training staff are all National Fish & Chip shop of the Year Winners and our premises are purpose built to the highest standards of design and hygiene, incorporating only the very best equipment and ingredients.

On all of our KFE School of Frying Excellence courses you will learn and experience:

- Potato sourcing and preparation
- Fish sourcing and preparation
- Batter options and preparation
- Accompaniment preparation
- Frying techniques and options
- Management of the fish frying medium
- HACCAP (Hazard analysis and critical control points)
- Marketing, customer care, advertising and sponsorship
- Packaging, sundries and sauces

We offer a variety of courses to suit your own individual requirements from the 2 day Advance Plus course at the KFE School of Frying Excellence through to 1 day on site training at your own premises. The flexibility allows us to cater for all individual needs and teach the most we can so you gain as much knowledge and experience as possible. Our 2 day courses are held monthly with 1 day courses taking place as and when required.





Our Courses



2 Day KFE School of Frying Excellence - NVQ Course.

KFE have joined forces with Award Winning Friers and an EHO to develop The School of Frying Excellence for new and established fryers. This course is approved by Seafish - The Authority on Seafood, from catch to plate, and in addition will include:

Basic Food Hygiene Qualification CIEH Level 2 in Food Hygiene.

This two-day training course is fitting for those new to the industry as it covers all aspects required to manage or run a successful fish and chip shop. Learning from the three Award Winning Trainers, Mark Petrou, Gordon Hillan and Nigel Hodgson you will leave the course with an exceptional understanding of fish and chips. By learning the key segments required for running a successful fish and chip shop,



along with gaining the Basic Food Hygiene Qualification you will be chock-full of confidence and ready to commence your new business venture or apply the newly learnt practices to your existing business.

Two-Day KFE School of Frying Excellence - Advance Plus Course.

What do Lemon Sole, Pollock, Plaice, Scallops and Mussels all have in common?

They are all species of fish that are used throughout the Advanced Plus Training Course. This Two-Day training course amalgamates the teaching skills and methods used during the NVQ course, yet substitutes the qualification with expertise and vast fish knowledge from fishmonger and fish fryer - Garry Rosser. Garry has joined the training team with the aim of complementing our team of trainers with his fish-mongering knowledge. The fine blend of

expertise given by all three KFE trainers and Garry Rosser is both uncomplicated to follow and most manageable to put into practice once returning to your workplace.

The course is ideal for people already within the fish and chip industry or those who are looking to enter the trade but possibly looking at a more expansive menu as the course will include a fresh fish counter display with a variety of fish species that you will be working with. It will also look at a wider variety of homemade accompaniments and salads along with grilling and shallow pan frying. The advanced fish-frying course is for those who wish to cook a multitude of sustainable fish, taught by the industries leading trainers.

One-Day KFE School of Frying Excellence Course.

We are able to offer two options for the one-day training course.

The first being taught at the KFE School of Frying Excellence in Market Deeping or alternatively an on-site training session held at your own premises. These courses are tailor made to your own specific requirements and will be a 1-2-1 with one of our award winning trainers along with yourself and your staff to ensure you have the dedicated teaching requirements to suit your needs. Both courses will be booked at a date and time to suit you and the days agenda agreed directly between you and your trainer. Training courses at the KFE School of Excellence benefit from using the highest level of equipment and ingredients and are ideal for those about to enter the trade. The onsite courses are an alternative to this if you would prefer not to travel and use your own equipment, the advantage of this is that the trainer can be on hand during your opening day if required to give you the peace of mind required. Prices for 1 day courses are available upon request.







Meet our Trainers



We are no ordinary training academy. Our training staff are Fish & Chip of the Year winners and our premises are purpose built to the highest standards of design and hygiene, incorporating only the very best equipment and ingredients.

Nigel Hodgson

Nigel won the Drywite Young Frier of the year competition in 2000. Along with his wife Linda they won Fish and Chip Shop of the year in 2005/6 with their takeaway shop, Hodgson's based in Lancaster. Their business is still recognised as one of the finest in the North West, with their Manager, Paul Eden also winning the Drywite Young Frier of the year in 2005.

Mark Petrou

Mark began as a potato boy at 13, he went on to win Fish and Chip shop of the year in 2006/7 with brother Pete at their shop in Chatteris, Petrou Brothers. In 2010 wrote his first

book about the fish and chip industry along with setting up and running Chippy Chat. At the 2013 National Fish and Chip Awards Mark won the Outstanding Achievement Award.

Gordon Hillan

Gordon won Fish and Chip shop of the Year in 2007/8 with their site in the border town of Bigger, he is now our KFE Area Sales Manager for Scotland. Gordon is an accredited assessor for all Seafish training initiatives.

Garry Rosser

Garry Rosser has over 20 years' experience working as

a chef for Fishworks along with being a qualified fishmonger. He runs the successful farm shop, The Scallop Shell in Frome which was a finalist in the Best Newcomer category in the 2014 National Fish and Chip Awards. Garry trains on the Advance Plus course where he will also teach you how to create a delicious assortment of sauces and condiments.

KFE are proud to have worked with many National Fish & Chip shop of the year winners, many who do attend the courses on a regular basis to discuss their experiences and top tips for you to go away with.





Book Now

To book your place on to one of The KFE School of Frying Excellence courses or to find out more please call 01778 380448 option 0 or email training@kfeltd.co.uk

Accommodation

There are several large hotel chains in Peterborough and some beautiful hotels in Stamford, both are located about 15 minutes from The KFE School of Frying Excellence. The most local hotel and the one we recommend is located in Market Deeping where we are based:

The Stage

16 Market Place
Market Deeping, PE6 8EA
Tel: 01778 343234
Email: info@deepingstage.com
Web: www.deepingstage.com

Location

If you are travelling by train Peterborough and Stamford are the nearest stations. For those travelling from abroad East Midlands, Stansted, Luton and Birmingham airports are all located about 1½ hours drive away from us, with Stansted airport having a direct train service in to Peterborough and Stamford.



KFE Ltd
Units A & B Bentley Business Park
Northfields Industrial Estate
Market Deeping
Peterborough PE6 8LD

Tel: 01778 380 448
Fax: 01778 348 558
Email: training@kfeltd.co.uk
Web: www.kfeltd.co.uk