

Seatrain Index 2011

Compiled by the New Zealand Seafood Industry Council
Information Centre

This list includes all issues of *Seatrain* magazine for the above year.
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Seatrain: February 2011 (Vol. 2 no. 1)

1. Auckland Seafood School now offering seafood retailing and processing qualifications

Seatrain. Vol. 2, no. 1 (Feb 2011), p. 3

Auckland Seafood School has expanded from being just a cooking school to become an NZQA-accredited PTE (Private Training Establishment). It provides end-to-end seafood training and works with seafood retailers and processors.

2. International expert appointed to teach new Diploma of Aquaculture in Nelson

Seatrain. Vol. 2, no. 1 (Feb 2011), p. 7

Nelson Marlborough Institute of Technology (NMIT) announces that Dr Mark Burdass will head the new Diploma of Aquaculture (Fish Farming and Management). The Diploma is the only aquaculture qualification at this level in New Zealand.

3. New seafood awards reward supermarket staff

Seatrain. Vol. 2, no. 1 (Feb 2011), p. 6

Details the Foodstuffs Wellington Seafood Awards, sponsored by New Zealand King Salmon, which recognise skilful seafood handling in supermarkets. All of the winners had completed the National Certificate in Seafood Retailing.

4. Staff graduate with flying colours

Seatrain. Vol. 2, no. 1 (Feb 2011), p. 4-5

Profiles two New Zealand King Salmon staff, Wendy Walker and Tim Masters, who are also Seafood ITO-accredited workplace assessors and have completed Level 5 National Diploma in Business. Describes how their training has helped their careers and what they learned from the experience.

Seatrain: May 2011 (Vol. 2 no. 2)

5. Foodstuffs takes seafood training up a level

Seatrain. Vol. 2, no. 2 (May 2011), p. 5

Foodstuffs Wellington has customised the National Certificate in Seafood Retailing to meet the specific customer and quality requirements of the seafood departments in the cooperative's stores.

6. 2010 Foodstuffs Seafood Award winners on NZ King Salmon study trip

Seatrain. Vol. 2, no. 2 (May 2011), p. 4

Five seafood staff from Foodstuffs stores visited New Zealand King Salmon sea farms and factory as their prize for winning the lower North Island's inaugural seafood retailing awards.

7. 2011 Golden Knife competition

Seatrain. Vol. 2, no. 2 (May 2011), p. 3

Provides details of the Seafood ITO-sponsored fish-filleting competition won by Ant Palmer from Sanford's Tauranga.