
Perfect for chefs and catering staff that want to learn more about the fish they buy and learn first-hand how to cut and prepare fish.

Thursday 28 May 2020

Arrive in London (delegate's own arrangements)

Delegates can check into their hotel rooms any time after 3pm.

Hotel Address:

**Premier Inn London Docklands ExCeL
Royal Victoria Dock
2 Festoon Way
Royal Docks
London
E16 1SJ**

1800: Group to meet at the hotel reception for welcome drinks and networking opportunity

1900: Dinner reservation at local fish restaurant, ZeroSette, 2 Western Gateway, London E16 1DR

- Tina Kerr from Direct Seafoods will join the group for a networking opportunity.
- Included: 3 course set menu plus half-bottle of wine per delegate & soft drinks
 - o Any additional drinks and courses to be paid for by the delegates individually

An early night will be on the cards ready for a very early start the next day.

Friday 29 April 2020

0500: Group to meet at hotel reception and travel by taxis to Billingsgate Market

0530: A representative from The Seafood School at Billingsgate will meet and greet the group

- Time for a quick look around the market in pairs

0600: Guided tour of the market

0745 - 0800: Freshly prepared kippers breakfast

0815: Talk on sustainability from Loren Hiller at the Marine Stewardship council (MSC)

0900 - 1100: Fish cutting and preparation session

1100 - 1300: Cooking / menu development

1400: End of the Development Day

Additional Information

What's Included:

Everything detailed on the itinerary is included in the cost of the development day. This includes dinner and overnight accommodation on day one, and breakfast, taxis to Billingsgate Fish Market and a day of training.

What's not included:

Any additional drinks, food, or room service, is not included in the cost of the development day and is to be covered by the individual delegates.

Travel:

Please note that all delegates are expected to make their own way to and from London.

Delegates will take a taxi from the accommodation to Billingsgate Market which is included in the cost of the tour.

After the day at Billingsgate market, delegates will need to make their own way home from here.

Dress Code:

Smart/Casual. Please wear comfortable shoes for walking/standing and please dress warm. Chefs whites will be provided. You do not need to bring your own knives or any other utensils although we recommend you bring a 'Tupperware' or other storage facility if you wish to take home any spare, fresh fish filleted during the training.

Dietary requirements:

Please let us know if you have any special requirements in advance, so that we can ensure you are correctly catered for.

TUCO Representative:

Your TUCO Representative will be confirmed closer to the time.

If you have any questions relating to this development day prior to the event dates, please contact the TUCO Academy team on 0161 713 3420 or email Academy@tuco.ac.uk