



Award Winning Training





The Frying School of Excellence

Welcome to The KFE School of Frying Excellence.
Our training team are National Fish and Chip Award Winners and our premises incorporate only the very best in 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 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 course at the KFE School of Frying Excellence through to a 1-day “on site” training experience 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 – Standard Course

KFE have joined forces with Award Winning Friers 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:

This 2-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.

2-Day KFE School of Frying Excellence – Fish Development Course

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

They are all species of fish that are used throughout this course.

This 2-day training course amalgamates the teaching skills and methods learnt on the standard course but introduces the 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 and become a National Fish and Chip Restaurant of the Year Winner.

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.

1-Day KFE School of Frying Excellence Course

We are able to offer two options for the 1-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 day's 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.



Our trainers

Enjoy learning from experts in the most professional but relaxed environment. The course may end but the support and assistance of our team is only beginning and will always be available to you.



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.



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.



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.



Garry Rosser

Garry Rosser has over 30 years' experience cooking as a chef and has worked alongside celebrity chef Mitch Tonks. For the past 20 years he has specialised in fish which lead him to opening his own fish and chip restaurant and seafood grill, The Scallop Shell in the historic town of Bath. Shortly after opening Garry won National Fish and Chip Restaurant of the Year in 2016.

“ We had the privilege of attending KFE’s School of Frying Excellence in Market Deeping which really set us in good stead for commencing our journey into the Fish and chip industry. To have been taught everything to do with running a successful fish and chip business by people who themselves, have run award winning shops and restaurants was invaluable to us. ”

Ross & Tiffany Irvin, FishWorks in Largs

“ Having attended the course and thoroughly enjoyed the experience, I subsequently booked for our staff to attend. It is a fantastic opportunity to learn from a very experienced and knowledgeable team of award winners and what you take away from the course is worth so much more than the course fees ”

Sarah Lock, Harbourside in Plymouth

“ All of the trainers had great humour to make the course interesting and easy to follow which in turn made it more enjoyable ”

Julie McLauchlan, Cornwall

“ Informative, interesting and all within a relaxed and professional atmosphere. Great basics for anyone new to the trade but many tips that I think the most experienced frier can benefit from ”

Reece Head, Fry Monthly

Book now

To book your place on one of
The KFE School of Frying Excellence
courses or to find out more please call
01778 380 448 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.
Located in Market Deeping is a small hotel,
The Stage along with a couple of Bed and
Breakfasts also.



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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 11/2 hours
drive away from us, with Stansted airport having a
direct train service in to Peterborough and Stamford.

