

Seafood industry aims to net job seekers – with immediate success celebrated

Jobseekers from the long-term unemployed to recent graduates are being given a taste of what the seafood industry has to offer.

And Grimsby's primary industry has already thrown up a positive result for one young woman, securing a job with one of the town's oldest operators. Leia Wright, 23, is now employed by Alfred Enderby, having completed the first session laid on by Seafood Grimsby & Humber.

A targeted programme with the Department for Work and Pensions, candidates were put forward by it and CatZero, the sailing-themed programme that delivers positive personal changes for young people in the Humber. She joined via the latter, having been introduced as part of her Universal Credit assessment.

Read more: [Passionate duo set sail on restoration mission for historic Young's boat as centenary beckons](#)

"The first day I met them and the very next day I was on a course, being helped to get skills to get employment," she said. "The Women in Seafood introduction led me to the job, I really felt that last little push helped me."

A second strand saw graduates included, with a third to be determined based on demand. So far 17 have participated.

Patrick Salmon, owner of [Alfred Enderby](#), also welcomed the university graduates in to understand the element of the industry, opening doors to give insight alongside the likes of large-scale processors and independent retailers. Of his

latest recruit, after offering the other job seekers seasonal opportunities should they still be searching in the run-up to Christmas, he said: "She showed interest, and contacted us afterwards, which was impressive. While we weren't particularly looking, there was an opportunity to offer some work, and we'd offered to interview anyway to give experience.



Leia Wright, who secured a job with Alfred Enderby after completing the Women in Seafood course, part of the Seafood Grimsby and Humber Made Great in Grimsby careers programme.

(Image: Reach Plc)

"She is very enthusiastic, takes on instructions very well and is productive. She has taken to the work in the salmon packing room, and she's brilliant, we're thrilled to have her."

From seafood processing to IT, marketing, sales and procuring, the Made Great in Grimsby branded course material and resources were funded by Fishmongers' Company, the royal liveried London-based organisation, in collaboration with City & Guilds. Simon Dwyer, secretariat to Grimsby Fish Merchants' Association, devised it, factoring in CV review and interview

techniques and tips.

Cat Zero programme manager Peter Tighe was delighted with the outcome for one of the crew. He said: “Leia has grown in confidence and motivation – the programme has got her inspired in the seafood industry. The opportunity was given to her and she’s taken it.”

Delivering the graduate programme was Julie Waites, who during the introduction at Grimsby Town’s Blundell Park told how the ‘world is your oyster’ in an industry she has embraced.

“It is great for us to have been involved in finding employment,” she said. “It is all about people realising what is on their doorstep, and giving them inspiration to move forward and take positive steps with their life.”

Read next:

[UK growth for Northcoast ahead of Japanese-backed buy-out of £115m seafood firm](#)

[Seafood industry leaders pay respects to the Queen at special Grimsby exhibition](#)

[Young’s goes XL with battered fish as consumers look to take gastro pub dish home in cost of living crisis](#)

[Flatfish maintains £40m sales level after substantial growth in new ownership](#)

[All your Humber business news in one place – bookmark it now](#)