

Hygiene and Cleaning in the Seafood Industry - Online Study Logsheet

Print off and fill in as you progress. A completed logsheet is needed as part of your Elementary Food Hygiene Exam.

Your Name: _____

Chapter #	Chapter Title	Date finished	Time spent studying*
	Introduction		
1	Segment one - hygiene versus bacteria		
2	Segment two - a more detailed look at bacteria		
3	Segment three - people cause problems		
4	Segment four – avoiding contamination		
5	Segment five - keep it clean		
6	Segment six - contamination		
7	Segment seven - you and the law		
8	Segment eight - HACCP		
9	Segment nine – essential food hygiene for fish friers		
10	Responses to self-assessment questions		
11	Appendix – summary of key points		

* 15, 30, 45 or 60 mins

Do you have any feedback or comments on the online packages?

To book your exam ¹ or to ask questions about food hygiene please email onshore@seafish.co.uk or contact Richard Wardell at Seafish on 01472 252300

Please sign and date when ready to sit your exam: _____ / / _____

¹ Fees will apply.