# Southern Shellfish Training Centre -Bivalve Purification Operations Course

# A joint Seafish and REHIS accredited training programme suitable for all purification and despatch centre staff.

> Date and venue:

## Tuesday 31st January 2012

### Location: Churston Golf Club Ltd., The Clubhouse, Churston, Brixham, Devon, TQ5 0LA Tel. 01803 842751 http://www.churstongolf.com/contact.html

We anticipate starting the course at **9.30am** with an approximate finish time of **3 to 4pm**. Please could you ensure that you arrive at the venue by **9.00am** in order to complete registration. Tea and coffee will be provided on arrival and during the course. A bar menu for lunch is available in the Club House.

#### > Who:

This course is suitable for all members of staff working in bivalve purification and despatch centres (BVPDC) and for new industry entrants. This course is also open to other industry professionals who wish to undertake training on the theory and practise of bivalve purification.

#### > Why:

Upon successful completion this course leads to a nationally recognised qualification through a joint award from Seafish and the Royal Environmental Health Institute for Scotland (REHIS) and has been developed in order to provide industry with access to accredited training for all staff involved in the purification and despatch of bivalve molluscs.

This course will provide BVPDCs with evidence that staff have received appropriate training in this respect. All those undertaking the course will receive an attendance certificate from Seafish. Upon successful completion of the course a joint Seafish and REHIS certificate will be awarded. As this is an accredited course that can lead to a formal qualification please could you bring along one form of proof of identity e.g. passport, driving license or birth certificate.

#### > Who by:

Martin Syvret and Andy FitzGerald of the Southern Shellfish Training Centre (S.S.T.C.), a Seafish Approved Training Provider, will deliver this course on behalf of Seafish and REHIS.

#### > How much:

The cost of this short-day training course is **£100 per person**. This cost of the course will include an attendance or completion certificate and refreshments. Lunch can be purchased by course participants at the Club House.

#### > What to bring:

Proof of identity (see above). As this is mainly a theory based training course then no safety/protective wear is required. All participants will be provided with course handouts etc. covering all subject areas.

**Contact:** Please contact Martin Syvret of the S.S.T.C. for any pre-course enquiries;

Mob. 07966 461810

E-mail: training@aquafishsolutions.com



# Bivalve Purification Operations



# **Bivalve Purification Operations**

A short Seafish/REHIS approved course that introduces the principles of operating a Bivalve Purification Centre.

#### **Course content**

- Threats to human health
- Shellfish handling and storage
- Bivalve purification operations
- Food safety and bivalve purification
- H&S essentials
- Safer seafood production.

### Nationally-recognised qualification

Trainees that successfully complete the post course examination will receive a Seafish/REHIS certificate. A Seafish attendance certificate is also available

#### **Course location**

There are two training centres that are approved to deliver this training course.

- The Scottish Shellfish Training Centre;
- The Southern Shellfish Training Centre

This course is available in most parts of the UK, although the location of the venue and trainer may affect the final cost of delivery.

- For all bivalve purification and dispatch centres in the UK
- Designed to meet the needs of the live bivalve mollusc sector
- An essential step towards producing Safer Seafood
- An excellent course for both new starters and experienced staff and managers
- Delivered by approved and experienced trainers
- Nationally recognised
- 4+ hr taught theory course
- Seafish funding support may be available

More Information Contact your nearest Seafood Training Academy Partner or email academy@ seafish.co.uk

A Seafood Training Academy Recognised Training Programme

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