

Bivalve Purification Training Programmes Route Map

	Production	Supervisory	Management
BVP¹ Operations	Highly recommended	Essential	Essential
Introduction to BVP HACCP	Highly recommended	Essential	Essential
Seafood Food Safety L2	L1 recommended	Recommended	Essential
Generic Health & Safety L2	X	Beneficial	Essential
BVP Management			Highly recommended
IPQ² Award in Fish and Shellfish L2	Beneficial	Beneficial	
Level 3 Food Safety			Beneficial
Level 3 HACCP			Recommended
BVP Operations Management L3 IVQ³			Recommended

¹ Bivalve Purification – BVP Courses are Seafish certificated.

² Improve Proficiency Qualification – nationally recognised work based qualification for the seafood industry.

³ Improve Vocational Qualification. Nationally recognised