



Bivalve Purification Operations

A short Seafish/REHIS approved training 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
- Health and safety essentials;
- Safer seafood production.

Nationally Recognised qualification

Trainees that successfully complete the post course examination will be awarded a Seafish/REHIS joint award in bivalve purification operations. Unsuccessful candidates will be provided with an attendance certificate.



- For bivalve purification and despatch centres throughout the UK;
- Designed to meet the needs of businesses and regulators;
- An important step to ensuring safer seafood;
- Suitable for new and existing staff;
- Suitable for managers and operatives alike;
- Delivered by Seafish approved trainers;
- Nationally recognised;
- Used to train industry, Environmental Health Officers and others;



Southern Shellfish Training Centre Bivalve Purification Operations Course 30th JULY 2019

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

Date: Tuesday 30th July

Venue: Crab House Café, Ferrymans Way, Portland Rd, Weymouth DT4 9YU

Start: 09:30hrs. Finish: 15:30-16:00 hrs.

We anticipate starting the course at 9.30am with an approximate finish time of 3.30pm. Please could you ensure that you arrive at the venue by 9.15am in order to complete registration. Tea and coffee will be available on arrival and during the course.

Who is this course for?

This course is suitable for all members of staff working in bivalve purification/depuration and despatch centres (BVPDC) and for new industry entrants. This course is also open to other industry and food professionals who wish to undertake training on the theory and practise of bivalve purification. No prior knowledge or experience is required.

Why attend the course?

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). This course 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 and meets EC Regulation 852/2004 requirements in this respect.

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 delivers the course?

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

**Course Costs:**

The cost of this training course is £150 per person and thereafter £125 per person for additional staff members of the same organisation. This will include an attendance or completion certificate, registration, all hand-outs/course materials and refreshments.

Cheques should be made payable to “Aquafish Solutions Limited” who handle the administration on behalf of the S.S.T.C. Bank transfer details available on request. Payment is required before the course in order to allow registration of the participant with the examining body.

What to bring?

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

In order to help keep course costs to a minimum and to avoid confusion over dietary requirements participants will need to provide their own lunch (a fridge will be available). Tea, coffee and water will be available throughout the day.

Contact Details:

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

Mob. 07966 461810

E-mail: training@aquafishsolutions.com

Special Offer for Food Hygiene or Health & Safety Training

Seafish have a highly successful open learning and online learning programme in Food Hygiene and Health & Safety. Unlike other online courses, Seafish’s programme leads to a nationally recognised accredited qualification by means of a formal (but short) examination.

As Seafish approved trainers we are able to offer these examinations to anyone who has completed the course materials provided by Seafish and who is ready to sit their 30 min. multiple choice exam.

The exam can be taken as a stand-alone activity, but if you sit it during one of our taught courses then we can pass on the significant time and cost savings to you. You will need to register for this 3 weeks in advance of any exam.

Please contact training@aquafishsolutions.com for further details