

## Criteria for the Approval of Trainers: 2019<sup>i</sup>

The following tables list all Seafish-certificated courses and detail our specific criteria for the approval of trainers.

(Note: level 1 = introductory, level 2 = foundation, level 3 = intermediate and level 4 = advanced)

### Onshore

Course Title	Level	Duration (days)	Technical Criteria	Food Safety Criteria <sup>ii</sup>	Minimum Training Qualification	Other Criteria
Introductory and Elementary H&S in the seafood industry	1&2	0.5 or 1	Advanced Health & Safety certificate	n/a	Professional Trainers Certificate	Specific experience of Health & Safety
Elementary Food Hygiene	2	1	L4 Food Safety/ Advanced Hygiene certificate	L4	Professional Trainers Certificate	Food industry experience (two+ years)
Introduction to Food Hygiene in the Seafood Industry	1	0.5	L4 Food Safety/ Advanced Hygiene certificate	L4	Professional Trainers Certificate	Food industry experience (two+ years) Seafish requires significant seafood industry experience
HACCP in the Seafood Industry	2	0.5	L3 HACCP, L4 Food Safety/Advanced Hygiene certificate	L4	Professional Trainers Certificate	Food industry experience (two+ years) Seafish requires significant seafood industry experience
Bivalve Purification Operations	2	0.5	L4 Bivalve Purification skills and knowledge. No technical certificate available.	L3	Professional Trainers Certificate	Bivalve industry experience (minimum two years)
Bivalve Purification Inspections	3	1	L4 Bivalve Purification skills and knowledge. No technical certificate available.	L3	Professional Trainers Certificate	Bivalve industry experience (minimum two years) Commitment to, and evidence of, continuing professional development
Introductory Fish Quality Assessment	2	0.5	Advanced Fish Quality Assessment certificate	L2	Professional Trainers Certificate	Seafood industry experience (minimum two years). L2 H&S
Advanced Fish Quality Assessment	4	5	Advanced Fish Quality Assessment certificate.	L3	Professional Trainers Certificate	Substantial seafood industry experience. Team delivery of AFQA courses. Commitment to, and evidence of, continuing professional development L2 H&S

Course Title	Level	Duration (days)	Technical Criteria	Food Safety Criteria <sup>ii</sup>	Minimum Training Qualification	Other Criteria
Intermediate Fish Quality Assessment	3	1	L4 Fish Quality Assessment certificate	L3	Professional Trainers Certificate	As for Introductory FQA
Introductory Shellfish Quality Assessment	2	0.5	Introductory or Intermediate fish quality assessment certificate.	L3	Professional Trainers Certificate	At least two years' experience in the shellfish sectors of the seafood industry. Demonstrable understanding of practical shellfish quality assessment.
Introductory Seafood Smoking	2	0.5	L4 Seafood Smoking skills and knowledge. No technical certificate available	L2	Professional Trainers Certificate	Seafood industry experience (minimum two years) Specific experience of food smoking L2 H&S
Advanced Seafood Smoking	4	5	L4 Seafood Smoking skills and knowledge. No technical certificate available	L2	Professional Trainers Certificate	Seafood Industry 2 yrs Specific experience of food smoking Team delivery Commitment to, and evidence of, continuing professional development. L2 H&S
Fish Frying Skills	2	Self-study	Commercial Practical Fish Frying Skills and knowledge	L2	Professional Trainers Certificate desirable.	Fish frying experience (minimum two years) L2 H&S
Customer Service Skills	2	Self-study	Commercial Customer Service Skills and knowledge	L2	Professional Trainers Certificate.	Customer service experience (minimum two years) L2 H&S
Practical Fish Frying Skills (NFFF or KFE)	3	2-3	Commercial Customer Service Skills and knowledge Commercial Practical Fish Frying Skills and knowledge	L2	Professional Trainers Certificate desirable	Fish frying experience (minimum two years) L2 H&S
Introduction to Fishmongering	1	1	Management or Master Fishmonger level with commensurate skills and knowledge. L2 Seafood Quality Assessment L2 Fish Filleting skills	L2	Professional Trainers Certificate or significant practical training experience.	Fishmongering/processing experience (minimum two years) L2 H&S

Course Title	Level	Duration (days)	Technical Criteria	Food Safety Criteria <sup>ii</sup>	Minimum Training Qualification	Other Criteria
Fish Filleting Training Programme	2	2**	L2 Seafood Quality Assessment L3 Fish Filleting skills	L2	Professional Trainers Certificate or significant practical training experience.	Fishmongering/processing experience (minimum two years) L2 H&S
Food Authenticity and Integrity Awards – Principles of and Management of	3 and 4	1 day each.	Higher level HACCP, TACCP and or VACCP desirable.	L4	Professional Trainers Certificate	Demonstrable experience of training in a related field required.

<sup>i</sup> These are for guidance only. The final decision rests with the Sea Fish Industry Authority, and these criteria are subject to revision, derogation or other changes as required.

<sup>ii</sup> Only accredited and regulated qualifications are accepted for food safety, HACCP and health & safety.