

## Seafood specific food safety training

Seafish, *the authority on seafood*, has a UK-wide network of approved food safety training providers as well as open and elearning programmes able to support businesses and employees in the processing, retail and food service sectors of the seafood industry.

## Accredited Qualifications

- All Seafish approved food safety courses lead to accredited qualifications with CIEH or REHIS.
- REHIS qualifications are 'joint-awards'<sup>1</sup> with Seafish.
- Level 1 to level 3
- Introductory to Intermediate
- Flexible and cost effective



## Flexible training courses designed for the seafood industry.

To meet the specific needs of fish and shellfish employers, Seafish have developed bespoke training programmes. Our approach to flexible delivery ensures we can provide an excellent service to industry.

### **INTRODUCTORY FOOD HYGIENE IN THE SEAFOOD INDUSTRY (Level 1)**

Available as a taught course in seven languages. Accredited by REHIS. A ½ day training programme.

This Introductory or level 1 courses is available in Latvian, Lithuanian, Polish, Portuguese, Russian, Spanish, and English.

### **LEVEL 2 FOOD SAFETY or ELEMENTARY FOOD HYGIENE**

This is our most flexible programme. Accredited by two awarding bodies, delivered in 3 different styles and available in 4 different languages, this programme can meet most employers training needs for food safety.

- CIEH and REHIS accredited;

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<sup>1</sup> Joint awards include Introductory Food Hygiene, HACCP, Bivalve Purification Operations, Bivalve Purification Inspections and Introductory Health and Safety.

- Available as a taught 6 hr programme, an open learning and even as an online eLearning programme. All with an onsite exam.
- The open learning module is available in English, Lithuanian, Polish and Portuguese.
- More than 10,000 seafood industry employees have benefited from Seafish developed food safety courses to date.

### **INTERMEDIATE FOOD HYGIENE (LEVEL 3) by eLearning**

This eLearning course has been developed by REHIS and while not seafood-specific it has benefited from Seafish's involvement.

Prior to piloting in early 2010, REHIS's eLearning programme could be studied anywhere in Scotland, but trainees could take the 2hr written examination only at a small number of REHIS registered centres. Following collaboration between REHIS and Seafish, a more flexible system is available to seafood employers and trainees.

- Study the CD based eLearning programme at a place and pace to suit you;
- Benefit from UK wide availability of telephone tutor support;
- Sit your examination at any suitable venue, invigilated by Seafish's UK wide network of open learning examiners.

An ideal training programme for managers throughout the industry, now available throughout the UK.

### **INTRODUCTION TO HACCP IN THE SEAFOOD INDUSTRY**

This Level 1, half day HACCP training course is available in versions for fishermen, primary processors, bivalve purification centres, fish and shellfish smokers, scallop processors, fish and chip shops etc.

It has been designed to introduce the general workforce to HACCP and to provide small businesses and teams with an opportunity to explore the hazards and controls that may well apply to their business.

### **NEXT STEPS**

For information and guidance on any of the above training programmes or qualifications, or to discuss your training needs further, please contact Lee Cooper at Seafish.

#### **Onshore Training Enquires**

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