

## Introductory Food Hygiene in the Seafood Industry

For food handlers involved with low food safety risk operations such as primary processors, merchants, fish markets and fishermen or where foreign language support is necessary.

A short 3 hour course approved both by Seafish and the Royal Environmental Health Institute for Scotland (REHIS) and delivered by Seafish approved trainers. The course is recognised across the UK and can lead by way of a multiple choice test to a joint Seafish/REHIS certificate.

### COURSE CONTENT:

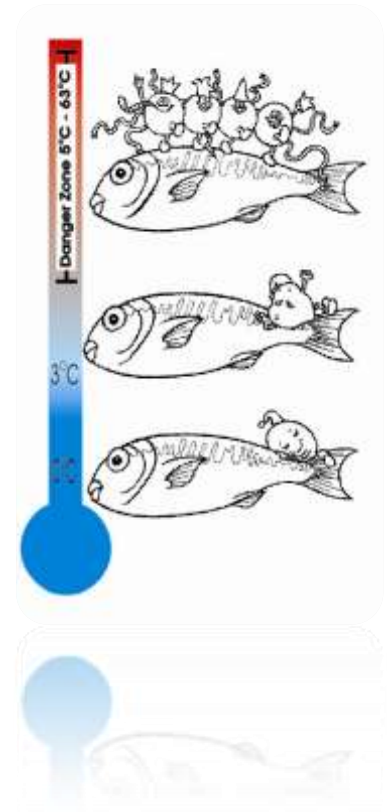
- Introduction to Food Hygiene
- Bacteria and Seafood
- Contamination of Seafood
- Personal Hygiene
- Hygiene and Cleaning in the Workplace
- Strikeback 2 – Seafish hygiene DVD

### KEY FACTS

Royal Environmental Health Institute for Scotland approved:

Available in seven languages

- English, Latvian, Lithuanian, Polish, Portuguese, Russian, Spanish
- Delivery to multi language groups is effective and helps control costs;



### Onshore Training Enquires

Tel: L Cooper – 01482 486482

Email [L\\_Cooper@seafish.co.uk](mailto:L_Cooper@seafish.co.uk)