

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 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

Course Location

This course is available in most parts of the UK, although the location of the venue and trainer may affect the final cost of delivery.



- Royal Environmental Health Institute for Scotland approved
- Available in seven languages
 - English
 - Latvian
 - Lithuanian
 - Polish
 - Portuguese
 - Russian
 - Spanish
- Designed to meet the needs of the seafood industry.
- Delivered by REHIS/Seafish approved trainers
- 3+ hours duration
- Seafish funding support may be available

More Information

Contact your nearest Seafood Training Academy Partner or email academy@seafish.co.uk

Recognised as the Champion
for the Seafood Network.

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