

# Taught Courses

## Level 2 Food Safety Training for the Seafood Industry Taught Course

### Course Content

Hygiene and cleaning in the seafood industry is a one day taught course for both CIEH's Level 2 Food Safety certificate and REHIS's Elementary Food Hygiene Certificate

### Nationally-recognised qualification

Trainees that successfully complete the post course examination will receive a REHIS or CIEH certificate. An attendance certificate is also available.

### Seafood Specific

While meeting the general requirements for national recognition, our courses are tailored to meet the specific needs of the various sectors of the seafood industry.

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.



- For all sectors in the seafood industry.
- Delivered by Seafish approved and experienced trainers.
- Designed to meet the needs of the seafood industry.
- Nationally recognised.
- 6 Hrs of training plus multiple-choice test.
- Boost customer confidence and enhance your business's reputation.
- Seafish funding support may be available.

Delivery Costs – Contact Seafish or your nearest Seafood Training Academy Partner for more information.  
[academy@seafish.co.uk](mailto:academy@seafish.co.uk)

**Recognised as the Champion  
for the Seafood Network.**

**Learn Something New Today**

# Open Learning

## Level 2 Food Safety Training for the Seafood Industry

The open learning module (hygiene and cleaning in the seafood industry) covers both the CIEH and REHIS syllabus

### including:

- A detailed look at bacteria
- People cause problems
- Avoiding contamination
- Keep it clean
- Contamination and Food pests
- You and the law
- Self assessment questions
- Strikeback 2 DVD

### Nationally-recognised qualification

Trainees who successfully complete the post course examination will receive a REHIS or CIEH certificate.

### Course Location

This course is available in all parts of the UK, with local invigilators available to deliver onsite examinations.

### Suitable for all

More than 8,000 trainees have studied this programme from individuals to one group of 256 trainees.



- For all sectors in the seafood industry
- Available in  
English  
Lithuanian  
Polish  
Portuguese
- Designed to meet the needs of the seafood industry
- Nationally recognised
- Train where and when you want
- Onsite examination
- Boost customer confidence and enhance the reputation of your business
- Seafish funding support may be available

More Information  
Contact your nearest Seafood Training  
Academy Partner or email [academy@seafish.co.uk](mailto:academy@seafish.co.uk)

**Recognised as the Champion  
for the Seafood Network.**

**Learn Something New Today**