

## Bivalve Purification Operations



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A short Seafish/REHIS approved course that introduces the principles of operating a Bivalve Purification Centre.

### Course content

- Threats to human health
- Shellfish handling and storage
- Bivalve purification operations
- Food safety and bivalve purification
- H&S essentials
- Safer seafood production.

### Nationally-recognised qualification

Trainees that successfully complete the post course examination will receive a Seafish/REHIS certificate. A Seafish attendance certificate is also available

### Course location

There are two training centres that are approved to deliver this training course.

- The Scottish Shellfish Training Centre;
- The Southern Shellfish Training Centre

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 bivalve purification and dispatch centres in the UK
- Designed to meet the needs of the live bivalve mollusc sector
- An essential step towards producing Safer Seafood
- An excellent course for both new starters and experienced staff and managers
- Delivered by approved and experienced trainers
- Nationally recognised
- 4+ hr taught theory course
- 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)