



With training courses lasting as little as three hours or as long as three days, and the opportunity to mix and match them into substantial development programmes, there is now every good reason to get involved in training. - Lee Cooper, Seafish.

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Overview of training courses and qualifications

There are a range of training courses available for those who manage and work in bivalve purification and despatch centres. Some courses are generic, while others have been developed to meet the specific needs of centre staff.

Along with the variety of courses, there are qualifications that range from a simple attendance certificate to joint awards, and even fully accredited and nationally recognised qualifications at Levels 2 and 3.

Page 3 shows a route map for operatives, supervisors and managers to follow for training and qualifications. Elsewhere in this brochure we explore some of those opportunities in greater detail, while here we briefly look at the opportunities on a topic by topic basis.

Food Safety: As the bivalves handled and processed in a purification centre are still alive, you and your staff may not consider yourselves as 'food handlers', but the law does. So you should be trained, instructed and/or supervised as appropriate. Training courses are available at Levels 1, 2 and 3, including open learning and eLearning options, as well as taught courses.

HACCP: HACCP is an essential food safety management system that applies to purification centre operations. Courses range from the half-day *Introductory* Level 1 course through to more substantial and advanced programmes.

Health and Safety: Like many workplaces in the seafood industry, purification and despatch centres are not inherently unsafe workplaces, but they do present a number of hazards that must be assessed and dealt with as appropriate. Risk Assessment is the responsibility of the management and suitably training staff at all levels is an essential first step for businesses. Training may be informal using in house programmes or more formal at Levels 1 or 2, or even higher.

Bivalve Purification Operations: A range of courses are available that address the science and technology of bivalve purification operations for managers, workers and even EHOs.

The one-day bivalve purification operations course is ideal for all levels within the purification centre, while the two to three day management course is aimed at the managers and supervisors of the business.

Vocational Qualifications: Launched in 2010 and 2011, there are two types of vocational qualification for the bivalve purification sector.

Operatives and supervisors in the business can opt for the Level 2 Fish and Shellfish Improve Proficiency Qualification (IPQ), while managers may be interested in the more academically based Level 3 Improve Vocational Qualification in Bivalve Purifications Operations Management.



Bivalve Purification Training Programmes Route Map

	Production	Supervisory	Management
BVP¹ Operations	Highly recommended	Essential	Essential
Introduction to BVP HACCP	Highly recommended	Essential	Essential
Seafood Food Safety L2	L1 recommended	Recommended	Essential
Generic Health & Safety L2	X	Beneficial	Essential
BVP Management			Highly recommended
IPQ² Award in Fish and Shellfish L2	Beneficial	Beneficial	
Level 3 Food Safety			Beneficial
Level 3 HACCP			Recommended
BVP Operations Management L3 IVQ³			Recommended

¹ Bivalve Purification – BVP Courses are Seafish certificated.

² Improve Proficiency Qualification – nationally recognised work based qualification for the seafood industry.

³ Improve Vocational Qualification. Nationally recognised

Food Safety Training Courses and Qualifications

Seafish approved training providers can offer a wide range of food safety and food hygiene training programmes throughout the UK.

Taught courses, open learning programmes and eLearning courses are available at Levels 1 to 3.

Level 1 Food Hygiene – Introductory Food Hygiene in the seafood industry taught as a short course.

Short Course available in different languages (see [this page](#)). This unique training programme is ideal for general staff in purification centres. It is possible to train different language groups as part of the same course.

- Designed to meet the needs of the seafood industry.
- Delivered by REHIS/Seafish approved trainers.*
- [REHIS](#) Accredited.
- Available in English, Latvian, Lithuanian, Polish, Portuguese, Spanish and Russian.

Level 2 Food Safety – Available as a one-day taught course, or an open learning programme in four languages, or as an eLearning programme in English.

Ideal for supervisors and suitable for many managers of purification centres.

Leads (by an examination) to a CIEH Level 2 Food Safety certificate or a REHIS Elementary Food Hygiene qualification.

Level 3 Food Safety – A REHIS eLearning programme leading to an Intermediate Food Hygiene qualification. Our UK network of invigilators can offer the examination wherever it is needed. This programme is popular with many managers as it contains significant content on HACCP.

Introduction to HACCP – a short, four hour training course that introduces the principles of HACCP. It is REHIS accredited. Managers are likely to need something more substantial than this, although this short course is an ideal starting point, and is useful for informing and motivating staff.

Bivalve Purification HACCP – The standard HACCP training course, but ‘adjusted’ to meet the specific needs of bivalve purification businesses.



Health and Safety Training Courses and Qualifications

Level 1 or Introductory Health & Safety Training

This REHIS accredited short (three hours) training course is ideal for most parts of the seafood industry.

Equivalent to a Level 1 qualification, it provides the entry level training preferred by most employers who are seeking a formally recognised qualification.

Course Content - Introduction to:

- Health & Safety Law
- Risk Assessments
- General Working Environment
- Slips Trips and Falls
- Hazardous Substances
- Occupational Health
- Machinery and Equipment
- Manual Handling
- Electricity at Work
- Personal Protective Equipment
- Fire
- Accidents and Emergencies



Level 2 Health & Safety Training

Level 2 or Elementary Health and Safety training courses cover similar content to the introductory course above. As these courses typically last a day, the trainer is able to address the issues in much more detail.

The Level 2 courses are suitable for managers and supervisors who decide they do not need the more advanced IOSH and NEBOSH programmes to help them manage health and safety in the workplace.

Seafish approved trainers are able to deliver both of these programmes and invigilate the exams for the Seafish open learning module *health and safety in the seafood industry*.

Bivalve Purification Courses and Qualifications

Bivalve Purification Operations: a one-day (five hours) training programme in the biology and technology that underpins bivalve handling and purification in the UK. Suitable for the entire team (managers to operatives) of a bivalve purification and despatch 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

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.

REHIS accredited and leading to a joint award certificate from Seafish and REHIS.

Bivalve Purification Management: a two or three day highly practical training programme for managers.

Covering the principles of operating a bivalve purification establishment, and providing opportunities to demonstrate skills in controlling the purification process. This course can also lead managers towards achieving a nationally recognised qualification in operational management (see below).

It provides managers with an opportunity to demonstrate the practical skills of controlling bivalve purification processing off the job, while learning more about the principles of bivalve purification processing.

Participants are awarded a completion certificate from Seafish and will have an opportunity to work towards the Level 3 IVQ qualification in bivalve purification.



Vocationally Related Qualifications – IPQs and IVQs

Two types of vocational qualifications are available, IPQs which are the replacement for the older NVQs, and IVQs which are achieved via off-the-job training rather than on-the-job assessments.

- The fish and shellfish IPQ is a Level 2 Proficiency Skills qualification ideal for operatives and supervisors as it is a work-based qualification.
- The 'training-based' Level 3 IVQ in Bivalve Purification Operations Management is ideal for business managers.

Level 2 IPQ : Fish and Shellfish Proficiency Skills Qualification

The fish and shellfish proficiency skills IPQ qualification is a modern replacement for the old-style NVQ. This Level 2 IPQ is ideally suited to the needs of operatives in purification centres who may wish to undertake an Award, Certificate, Diploma or even an Apprenticeship programme.

Supervisors may also find the Level 2 IPQ attractive as there are a number of Level 3 units (e.g. Control Shellfish depuration) that can be included in the qualification.

This is a general fish and shellfish qualification that can be tailored to meet the needs of fish processors and fishmongers, as well as those working in bivalve purification.

There are more than 60 units to choose from, including four specific units on depuration, general food safety and other units. The IPQ is available as an Award, Certificate and Diploma, depending on the number of units completed.

The IPQ is achieved in the workplace by demonstrating competence and knowledge and awarded by Food and Drink Qualifications Ltd.

Level 3 IVQ : Bivalve Purification Operations Management

This is one of the new Improve Vocational Qualifications (IVQs) in fish and shellfish, designed specifically for managers in bivalve purification and despatch centres, and awarded by Food and Drink Qualifications Ltd.

The IVQ is achieved as part of a training and development programme using different training courses and learning resources to achieve the following five units that make up this nationally recognised Award:

- Principles of controlling bivalve purification processing;
- Principles of managing safety in bivalve purification operations;
- Demonstrating skills in controlling bivalve purification operations;
- Demonstrating skills in collecting data and monitoring in bivalve purification;
- Demonstrating skills in managing purification safety.



1st BVP Operations Course

Bivalve Purification Inspections Training course

- Developed by Seafish for Environmental Health Officers (EHOs) and other “enforcement professionals.”
- A one-day training course that explores what is:
 - Possible;
 - Practicable; and
 - Reasonable, in the management of bivalve purification and dispatch centres.
- Accredited by the Royal Environmental Health Institute for Scotland.
- May be counted towards your CPD record.



Course Content

This course, developed and delivered by Seafish, is only open to EHOs and others with a responsibility for inspecting and auditing bivalve purification and despatch centres.



The purpose of the course is to provide detailed information on what is possible, practicable and reasonable in bivalve purification and dispatch centre operations.

The programme will be delivered by a Seafish staff member who is a recognised expert in this seafood sector.

Through a series of modules and examples drawn from the industry, the group will be able to discuss a range of potentially bad practices in the context of appropriate food safety legislation and the constraints of affordable technology.

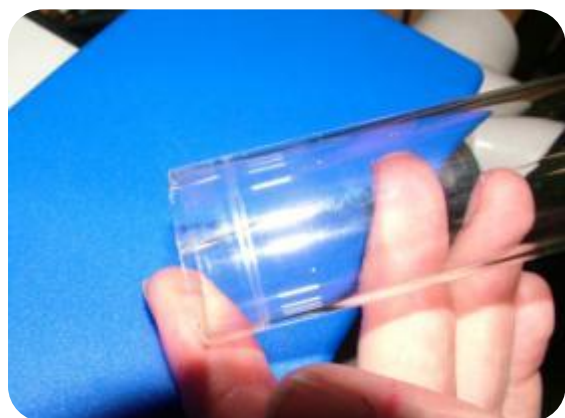
Each scenario discussion will conclude with a consensus on what appropriate enforcement action would be required should that situation be encountered during an onsite visit.

The group will also explore a number of scenarios where the likely conclusion is that in spite of initial appearances, the actions of the business are reasonable.

The overall aim of the programme is to provide a proper understanding of bivalve purification operations so that enforcement decisions are appropriate, proportionate and balanced.

This course is ideal for experienced bivalve purification inspectors as well as those with less experience.

Bivalve Purification Course Costs and Registration



All of these courses are usually organised by the Scottish or Southern Shellfish Training Centres, although they may be delivered by Seafish.

Information on course costs, dates and registration arrangements can be obtained from the appropriate centre or by emailing training@seafish.co.uk.

Course costs are dependent upon the size of the group and the location of the venue.

More information can be found on the Seafood Training Academy Website (www.seafoodacademy.org/bvp.html)

If in doubt about the training needs of your business and how to meet those needs, then please email your full details to academy@seafish.co.uk and we'll contact you as soon as possible.

Lee Cooper
Seafish, Fishgate, William Wright Dock, Hull HU1 2ET
t: 01482 486480 f: 01482 486489 e: l_cooper@seafish.co.uk w: www.seafish.org

Seafish @ Fishgate in HULL
t: 01482 486482 m: 07876 035 768

For information on Seafood Training Academy courses and programmes follow this link
www.seafoodacademy.org/Informationleaflets.html

supporting the seafood industry for a sustainable, profitable future