

Seafish Onshore Training
Registration Form for Smoking Courses

1. Contact Details

Name		Company	
Address		Job Title	
		Email	
		Tel:	
		Mob:	

2. What experiences have you of the seafood industry and smoking?

3. Will this be the first formal smoking course you have attended? Yes / No

If No, please describe previous training

4. Please describe your expectations of the course and how you expect it will help you in your job role.

5. Do you have any formal food safety qualifications? Yes / No¹

If yes, please list.

6. If you have any particular dietary or other needs, or conditions that the trainer should be aware of please describe them here.

Form completed by _____ Date: _____

(signature and print name)

Please return the completed form by email to Lee.Cooper@seafish.co.uk (Tel: 01482 486482)

¹ Seafish are able to offer food safety training by open learning and eLearning.

Misc Information

Joining instructions will be issued prior to the course.

In the meantime the following may be of use.

Venue: - Grimsby Seafood Village, Wickham Road, Grimsby. DN31 3SX,

Online Learning Materials

1. Please study this before attending the course

Here is a pdf of our older, entry level fish smoking open learning module, the perfect primer for anyone wishing to tackle the more advanced eLearning programme. This document is a scanned pdf of a printed copy and consequently the quality is not as high as we may otherwise have wished.

Limits and liabilities

Introduction

[Segment 1](#) - Fish spoilage

[Segment 2](#) - Preservation action of salt and smoke

[Segment 3](#) - Raw material selection and preparation

[Segment 4](#) - The salting, brining and smoking processes

[Segment 5](#) - Smoking kilns

[Segment 6](#) - Product handling and packaging

SAQ Answers

2. This online programme will provide additional learning opportunities after attending the course - <http://www.seafoodacademy.org/SeLPstart.htm>
3. This [online Food safety programme](#) may be of use. If you wish to sit the exam during your time in Grimsby then please contact Lee Cooper at Seafish.