

Introduction to HACCP in the Seafood Industry

A short Seafish/REHIS approved course that introduces the principles of HACCP.

Course content

- Introduction to HACCP
- Principles of food safety management
- HACCP in Practice
- Legislation

Nationally-recognised qualification

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

Seafood specific

Available as a general seafood course or tailored specifically to the needs of fishermen, scallop processors, seafood smokers, fish friers etc.

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
- Ideal for anyone working within a HACCP system
- An excellent first course for those wishing to progress to a higher qualification
- Delivered by Seafish approved and experienced trainers
- Designed to meet the needs of the seafood industry
- Nationally recognised
- 4+ hr taught course
- Seafish funding support may be available

More Information

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