

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.

Possible > Practicable > Reasonable

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.

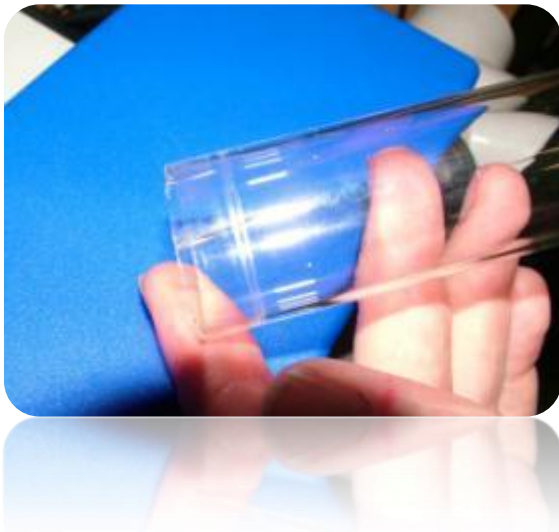
The group will also explore a number of scenarios where the likely conclusion is that in spite of initial appearances, the actions of the business are reasonable.

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 much less experience.¹



Course Costs and Registration



Although delivered by Seafish, these courses are organised by the Scottish or Southern Shellfish Training Centres.

Information on course costs, dates and registration arrangements can be obtained from the appropriate centre.

Course costs are dependent upon the size of the group and the location of the venue. Up to 12 individuals can be accommodated on this course.

All course participants will be awarded an attendance certificate jointly awarded by Seafish and the Royal Environmental Health Institute for Scotland (REHIS).

¹ A one day Bivalve Purification Operations course is available for less experienced individuals who need to improve their understanding of the biology and technology that underlies these types of operations.

Other Bivalve Purification Courses and Qualifications

Bivalve Purification Operations – a one-day (5+hrs) 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. REHIS accredited.

Bivalve Purification HACCP – a half-day training programme that introduces HACCP. REHIS accredited as an Introduction to HACCP in the Seafood Industry.

Bivalve Purification Management – a 2 or 3 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).

Bivalve Purification Operations Management Level 3 IVQ – one of the new Improve Vocational Qualifications (IVQ) in fish and shellfish, designed specifically for managers in bivalve purification and despatch centres, and awarded by Food and Drink Qualifications.

This Level 3 Award is made up of a number of compulsory units covering:

- 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.

For information on all of these training programmes and qualifications contact the appropriate shellfish training centre, Seafood Training Academy partner, or Seafish directly.

See also: <http://www.seafoodacademy.org/bvp.html>

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Training Programmes and Qualifications

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