

## Learner Log for Seafood Smoking eLearning

Please complete this logsheet each time you complete one of the modules. It would help if you rated how well you understood each module, scoring from 1 to 5 where 5 is fully understood.

Learner name:

Contact details (optional) :

Segment Ref	Date Completed	Hrs of study
<b>Section 1 : History</b>		
<b>Section 2 : Introduction to Science</b>		
<b>Section 3 : Raw materials</b>		
<b>Section 4: Curing</b>		
<b>Section 5 : Salting and brining</b>		
<b>Section 6 : Smoke generation – raw materials</b>		
<b>Section 7 : Smoke generation – process</b>		
<b>Section 8 : Smoke generation – science</b>		
<b>Section 9: Smoking process</b>		
<b>Section 10: post smoking</b>		
<b>Section 11 : Appendix</b>		
<b>Section 12 : Videos</b>		
<b>Section 13 : Test</b>		
<b>Completed eLearning package and printed out progress record</b>		

Test result : \_\_\_\_ %

If you want to undertake the advanced practical seafood smoking course then you will have to email or send this completed logsheet AND your progress record to Seafish or your training centre at the time of registration. Contact Seafish on 01472 252300 for more information or email [academy@seafish.co.uk](mailto:academy@seafish.co.uk)