

4 OPTIONS

for food hygiene and safety training in the seafood industry

WHY?

- UK food safety legislation states that food handlers should be supervised, instructed and/or trained commensurate with their duties.
- Food handlers and their employers throughout the seafood industry can benefit from appropriate food safety and hygiene training.
- Your staff and your customers will appreciate the higher workplace hygiene standards that appropriate food hygiene training can help to promote.
- All four of Seafish's courses are designed specifically to meet the needs of the seafood industry and current food safety training legislation.

WHAT?

Seafish recognises the need for alternative food safety training options to suit the differing needs of our industry, which is why we have developed '4 OPTIONS' for the UK's seafood industry.

- **OPTION 1** *“Introductory Food Hygiene for the Seafood Industry”*

For food handlers involved with low food safety risk operations such as primary processors, merchants, fish markets and fishermen.

A short 3 hours course approved both by Seafish and the Royal Environmental Health Institute for Scotland (REHIS) and delivered by Seafish approved trainers. The course is recognised across the UK and can lead to a joint Seafish/REHIS certificate.

- **OPTION 2** *“Foundation Food Hygiene Certificate Course”*

This one day (6+ hour) course was specially developed to meet the needs of most food handlers in the seafood industry. It is fish-specific and nationally recognised by the Chartered Institute for Environmental Health (CIEH). This course leads to a Seafish/CIEH Foundation Food Hygiene certificate.

- **OPTION 3** *“Hygiene Open Learning Programme”*

Whilst leading to the same Seafish/CIEH Foundation Food Hygiene certificate as OPTION 2, this course is delivered by means of an open learning module. Ideally suited to both individuals and groups who are able to **self-study**, the hygiene open learning programme has helped to train more than 7,000 food handlers in the seafood industry.

The hygiene open learning programme is available *at a pace and a place to suit you*.

Both OPTION 2 and OPTION 3 cover the CIEH's foundation food hygiene syllabus.

- **OPTION 4** *“An Introduction to HACCP in the Seafood Industry”*

This short (4+ hours) course has been developed in collaboration with REHIS. The course introduces the principles of HACCP to those who need to understand their role within an existing HACCP system.

Whatever choice you make, Seafish can deliver seafood-specific hygiene and food safety training designed to meet your needs.

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