

EHO Courses from Eastern Seafish Training Association

Quality Assessment of Fish and Shellfish for EHOs

Following the success of the four one day courses on Quality Assessment of fish and shellfish held at Billingsgate Seafood Training School during 2004, new dates are being planned for 2005. The days are designed specifically for Environment Health Officers to give them an invaluable opportunity to receive expert tuition and guidance in seafood quality assessment. Each day is certificated and carries 7.5 hours CPD.

Autumn date TBA - Quality Assessment of Fish

Autumn date TBA - Quality Assessment of Shellfish

Each course will run from 06.15 -14.00 at Billingsgate Seafood Training School and cost £75.00 per candidate per course.

Places are Strictly limited so please contact us to reserve yours!

Quality Assessment of Fish

06.15 Registration

06.30 Tour of Billingsgate Fish Market - Identification and Quality Control in Fish - Chris Leftwich, Chief Inspector Fishmongers' Company, Barry O'Toole, Inspector Fishmongers' Company.

08.00 Breakfast

08.30 Practical Fish Preparation Demonstration - Charlie Caisey, Ken Condon, (London Fish & Poultry Retail Association).

09.00 Sensory Assessment - Quality Index Method (QIM). Lecture and practical demonstration by Adrian Barratt, Fish Technologist, Seafish Industry Authority.

10.30 Coffee/ Tea Break

10.45 Salmon and Fish Farming - Chris Leftwich, Chief Inspector Fishmongers' Company.

12.00 Lunch

12.30 Fish processing, freezing, smoking, parasites - Chris Leftwich, Chief Inspector Fishmongers' Company.

13.30 Q&A session

14.00 Finish

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Quality Assessment in Shellfish

06.15 Registration

06.30 Tour of Billingsgate Fish Market - Identification and Quality Control in shellfish - Chris Leftwich, Chief Inspector Fishmongers' Company, Barry O'Toole, Inspector Fishmongers' Company.

08.00 Breakfast

08.30 Practical Shellfish Preparation Demonstration - Charlie Caisey, Ken Condon, (London Fish & Poultry Retail Association).

09.00 Heat Treatment of Shellfish - Chris Leftwich, Chief Inspector Fishmongers' Company.

09.30 Bivalve Molluscs - the potential health risk, current and future controls - Peter Wilson, Senior Fish Technologist, Seafish Industry Authority.

10.30 Coffee/ Tea break.

10.45 Bivalve Molluscs - the types of purification system used in the UK, their operation and what can go wrong - Peter Wilson, Senior Fish Technologist, Seafish Industry Authority.

12.00 Lunch

12.30 Toxins found in Shellfish - Dr Clive Askew, Assistant Director SAGB.

13.30 Q&A session

14.00 Finish

Places are Strictly limited so please contact Clive Monk at Eastern Seafish Training Association if you wish to book a place.

Clive Monk, Development Manager

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