

General training opportunities for the shellfish industry

Companies operating in the shellfish sector will have the need to train staff in food hygiene and HACCP.

Seafish has developed several seafood specific food hygiene training programmes that can be delivered through open learning and as taught courses. The leaflet 'Four options for food safety training' provides more information about our Royal Environmental Health Institute for Scotland (REHIS) and Chartered Institute for Environmental Health (CIEH) approved training programmes including:

- Introductory food hygiene: available in seven languages, three hours duration;
- HACCP in the seafood industry: available specifically for scallop processors and for bivalve purification centres.

Scallop processors can also benefit from the in company training programme, DVD and HACCP course developed by Seafish with assistance from the Food Standards Agency (Scotland). The in company training pack has recently been translated into Polish.

Intermediate Food Hygiene – new eLearning programme from REHIS.

This new programme, supported by Seafish, is being piloted in November and December 2008 and should be available to the UK seafood industry soon. Register your interest now to avoid delay once this programme is released.

For more information on all of these (and other) training programmes, email training@seafish.co.uk or for leaflets visit: www.seafoodacademy.org/thelibrary.html



Health and safety choices

Seafish has recently introduced a short, seafood-specific health and safety course.

The leaflet 'Health and safety choices' provides more information about this new course and other Seafish open learning programmes in health and safety. DVDs on this topic are readily available from Seafish and provide support for programmes or can be used on their own.

The full range of DVDs includes:

- Strikeback 2: multilingual food safety
- Health and safety in seafood – multilingual
- Fish and shellfish preparation
- Scallop shucking and handling

Training opportunities for the shellfish industry: bivalve purification training

Four new training programmes for bivalve purification and despatch centres (BVPDC) have been developed by Seafish along with a trainer training programme to establish two national training centres, one for Scotland and one in south west England.

These new training programmes are aimed at operations and management staff. A specific HACCP training programme has been developed along with another programme for those responsible for inspecting and approving purification and despatch centres.

Available now

- Bivalve Purification Operations: a half day training course that covers the main aspects of operating a BVPDC. This theory-based course can be delivered on site or offsite. Suitable for all staff.
- Bivalve Purification Management: a two day intensive course covering all of the theory of running a BVPDC. The course also includes a great deal of hands on practical activity closely examining the biology of bivalves and their impact on the purification process. Suitable for managers.
- Bivalve Purification HACCP: a half day theory course that provides an introduction to HACCP and its application during bivalve purification operations. Suitable for all staff.
- Technical support is available from Seafish along with the recently published Live Bivalves Workbook which is a good manufacturing practice guide (GMPG) for the bivalve shellfish sector. The GMPG is also available from Seafish.

Available early 2009

- Bivalve Purification Inspections: a one day course for EHOs and others responsible for inspecting BVPDC. The course provides practical guidance on what it is reasonable to expect of a BVPDC and its staff.



For more information on these and other training programmes, contact Seafish by telephone on 01472 252300, email at training@seafish.co.uk or visit the Seafish website at www.seafish.co.uk

