

4 OPTIONS



for food hygiene and food 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 hour 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** *“Level 2 Food Safety 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 Level 2 Food Safety certificate.

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

Whilst leading to the same Seafish/CIEH Level 2 Food Safety 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 8,000 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 can lead to a REHIS Elementary FH Certificate as an alternative for Scottish companies.

▪ **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.

Contact Seafish Training, Sea Fish Industry Authority, St Andrew's Quay, Hull, HU3 4QE. Tel: 01482 327837
Email: training@seafish.co.uk

OPTION 1

Introductory Food Hygiene in the Seafood Industry - REHIS



- For low risk operations and non-English speaking staff
- Delivered by a Seafish approved trainer.
- Designed to meet the needs of the seafood industry.
- Nationally recognised.
- 2-3 Hrs of training followed by a simple test. The test is not compulsory.
- Attendance certificate from Seafish available to all participants.
- Seafish / REHIS certificate available to all participants who successfully take the optional test.
- Available in
 - English
 - Latvian
 - Lithuanian
 - Polish
 - Portuguese
 - Russian
 - Spanish

Royal Environmental Health Institute for Scotland (REHIS) Approved

Course Content:

- Introduction to Food Hygiene
- Bacteria and Seafood
- Contamination of Seafood
- Personal Hygiene
- Hygiene and Cleaning in the Workplace
- Strikeback 2 – Seafish hygiene DVD

Course Location

Seafish is able to deliver this course in most parts of the UK. In most circumstances the course location will not affect the cost of training delivery.

Course Costs

The cost of the half-day training programme is £150.00 (plus VAT @17.5%) for delivery plus £10.00 for candidate packs per participant. The cost of providing the training venue for the course may incur an additional charge.

This course is usually delivered to groups of 10 persons or more (max 15) to make it cost-effective. It may be possible to include individual trainees with those of a larger group to keep costs down, so if in doubt contact Seafish. It can be delivered to mixed language groups.

Nationally-recognised Certificate

Following the course there is a simple 20 question multiple-choice test. Participants who take and pass the test will be awarded the REHIS certificate.

Participants who decide not to take the test will be given a Seafish attendance certificate.

There is a degree of home study required before attending the course.

Contact Seafish or your local Group Training Association for more information and guidance.

Sea Fish Industry Authority, St Andrew's Quay, Hull, HU3 4QE. Tel: 01482 327837 Email: training@seafish.co.uk

OPTION 2



Hygiene and Cleaning in the Seafood Industry – Taught Course



- For all operations in the seafood industry.
- Delivered by Seafish approved and experienced trainers.
- Designed to meet the needs of the seafood industry.
- Nationally recognised.
- 6 Hrs of training plus multiple-choice test.
- Seafish / CIEH or Seafish / REHIS certificate available to all participants who successfully complete the test.
- Attendance certificate also available.

CIEH and REHIS Approved for Level 2 and Elementary Certificates

Course Content:

The course covers the full Food Hygiene Foundation/Elementary Certificate syllabus, in these sections:

- Hygiene versus bacteria
- A more detailed look at bacteria
- People cause problems
- Avoiding contamination
- Keep it clean
- Food pests and contamination
- Physical and chemical contamination
- You and the law
- Strikeback – Seafish hygiene video

Course Location

Seafish is able to deliver this course in most parts of the UK. In most circumstances the course location will not affect the cost of training delivery.

Course costs

The cost of the full-day training programme is £300.00 (plus VAT @17.5%) for delivery plus £13.25 for certification and administration per participant. The cost of providing the venue for the course may incur an additional charge.

This course is usually delivered to groups of 10 persons or more (max 15) to make it cost-effective. It may be possible to include individual trainees with a larger group to keep costs down, so if in doubt contact Seafish.

Nationally-recognised Certificate

The 30 question multiple-choice test leads to a nationally recognised Level 2 or Elementary Food Hygiene Certificate from the CIEH or REHIS.

Contact Seafish or your local Group Training Association for more information and guidance.

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OPTION 3



Hygiene and Cleaning in the Seafood Industry - Open Learning



CIEH and REHIS Approved

- For all operations in the seafood industry.

- Designed to meet the needs of the seafood industry.

- Available in

English
Lithuanian
Polish
Portuguese

- Nationally recognised.

- Study where you want.

- Study how you want.

- Study when you want.

- Testing can take as little as 30 mins to complete.

- Seafish / CIEH certificate available to all participants who successfully take the optional test.

- More than 7,000 food handlers have studied the module since it was first launched.

- Has been used with individuals and groups of up to 256 trainees!

Module Content:

The open learning module covers the **full Certificate syllabus**, with these chapters:

- A detailed look at bacteria
- People cause problems
- Avoiding contamination
- Keep it clean
- Contamination and Food pests
- You and the law

The open learning module also contains self assessment questions and an appendix which summarises all of the key points of food hygiene.

Course Location

Unlike taught courses, the open learning programme is delivered at a place to suit you. You can study the module wherever and whenever you choose. When you are ready we will arrange for you to sit the test. Tests can often be delivered at work, at home or at any appropriate alternative venue.

Course Costs

The full cost of the open learning programme is around £45.00 per person, which includes workbook and test and administration. This may vary slightly depending on the timing and location of the test. It may be possible to combine participants into larger groups for testing to reduce costs, so contact Seafish or your GTA for more information.

The open learning module is available separately from Seafish as one of a wide range of training resources.

Nationally-recognised certificate

A Seafish / Chartered Institute for Environmental Health Level 2 Food Safety certificate is also awarded to participants who successfully complete the open learning programme and pass the 30 question multiple-choice test.

The nationally recognised Level 2 Food Safety certificate replaced the Foundation Food Hygiene certificate in 2007, except for foreign language courses which still use the Foundation programme.

Contact Seafish or your local Group Training Association for more information and guidance.

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OPTION 4



Introduction to HACCP in the Seafood Industry - REHIS



- For all seafood businesses.
- Tailored versions available for:
Fish Friers
Scallop Processors
- Delivered by Seafish and REHIS approved trainers.
- Designed to meet the needs of the seafood industry.
- Nationally recognised.
- Ideal for anyone working within a HACCP system.
- An excellent first course for those wishing to progress to a higher qualification.
- 4+ Hrs of training followed by a simple test. The test is not compulsory.
- Attendance certificate from Seafish available to all participants.
- Seafish / REHIS certificate available to all participants who successfully take the optional test.

Course Content:

- Introduction to HACCP
- Principles of food safety management
- HACCP in Practice
- Legislation

Course Location

Seafish is able to deliver this course in most parts of the UK. In most circumstances the course location will not affect the cost of training delivery.

Course Costs

The cost of the training programme is £300.00 (plus VAT @17.5%) for delivery plus £10.00 for candidate packs per participant. The cost of providing the training venue for the course may incur an additional charge.

This course is usually delivered to groups of 10 persons or more (max 15) to make it cost-effective. It may be possible to include individual trainees with those of a larger group to keep costs down, so if in doubt contact Seafish.

Nationally-recognised Certificate

Course participants have the choice of taking or not taking the optional test that follows the course. This simple 20 question multiple-choice test is necessary if participants wish to be awarded the joint certificate.

A Seafish / REHIS joint certificate for *Introduction to HACCP in the Seafood Industry* is awarded to participants who successfully pass the test that follows the course.

Participants who decide not to take the test will be given a Seafish attendance certificate which is awarded by Seafish.

Contact Seafish or your local Group Training Association for more information and guidance.

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Why food handlers and seafood businesses should undertake food hygiene training

KEY POINT

FULL MESSAGE

- | KEY POINT | FULL MESSAGE |
|------------------------------|--|
| ▪ Legislation | <p>UK food safety legislation is broad and places responsibilities on food handlers and the managers of food businesses.</p> <ul style="list-style-type: none">▪ The proprietor of any food business must ensure that all aspects of its operation are carried out hygienically;▪ All food businesses must carry out a hazard analysis of their operation;▪ Staff who handle food must be supervised, instructed and/or trained commensurate with their responsibilities;▪ Design and construction of premises and operation of processes must conform to current food safety legislation; |
| ▪ Motivation | <p>Employees in the seafood industry are more highly motivated when they have undergone appropriate training. This is particularly true of food hygiene training. Staff are more likely to conform to company hygiene policies after undertaking a suitable training programme;</p> |
| ▪ Financial | <p>The financial implications of getting food safety and hygiene wrong can be highly damaging to a business's operations and continued viability. The implications of getting food hygiene right can be highly rewarding with higher working standards and better product quality;</p> |
| ▪ Customer confidence | <p>Customers place food hygiene and food safety high on their priority lists. High standards of hygiene in the workplace can make the difference between acquiring, retaining and losing valuable customers;</p> |
| ▪ Reputation | <p>Seafood, with a few known exceptions, is an inherently safe food. Seafood safety issues are almost always caused by human-factors such as poor handling, poor cleanliness and poor temperature control. All of these are management and training issues that impact upon the reputation of seafood in general and seafood businesses in particular;</p> |
| ▪ Public | <p>Public safety is affected by food safety. Up to 4.5 million people a year in the UK are estimated to suffer from food-borne diseases, costing the NHS and UK businesses up to £350 million a year;</p> |
| ▪ Quality | <p>Proper food hygiene standards are an essential step in producing high quality product time after time. For consistently high standards to be achievable you need well trained and motivated staff.</p> |