

Intermediate Food Hygiene by eLearning

This nationally recognised food safety training programme is now available to the seafood industry throughout the UK via our network of registered examination invigilators.

Course information

With an assigned telephone tutor and exams held in convenient venues across the UK, this course offers flexible learning for all. You can study at home or at work at a time and pace to suit you.

Course content

The interactive CD contains the following modules:-

- Your role, legal requirements, staff training, effective training;
- Contamination hazards, bacterial multiplication and survival hazards, food spoilage and food-borne illness;
- Control measures, people, premises and equipment, cleaning and disinfection from purchase to service;
- HACCP and food safety, implementing HACCP, conducting a hazard analysis;
- From CCPs to corrective actions, verification and documentation.

These modules are supported by the seafood-specific hygiene training DVD and example HACCP Plan.



- For managers and supervisors
- For all seafood businesses
- REHIS approved and nationally recognised
- A CD-based learning package
- At a place, pace and time to suit you
- Approx. 20hrs study required
- College attendance not required – study at home
- Seafish grant funding may be available
- Telephone tutor support and examinations held locally – throughout the UK
- Recognised as equivalent to level 3 Food Safety

More Information

Contact your nearest Seafood Training Academy Partner or email academy@seafish.co.uk