

Hazard Analysis Critical Control Points – HACCP Courses

The Seafood Training Academy is offering two HACCP training programmes to delegates attending the World Seafood Congress 2015 in Grimsby, England.

Programme 1:

A 1 day duration *Level 3 HACCP in food manufacturing* training programme leading to a qualification awarded by the Chartered Institute of Environmental Health (CIEH). [This programme](#) is designed to ensure candidates develop the required knowledge and practical skills to implement a HACCP plan in their workplace.

The CIEH Level 3 Award in HACCP for Food Manufacturing will benefit managers and supervisory staff responsible for the development of a food safety management system based on the Codex principles of HACCP. This qualification may also be beneficial for those responsible for implementing, contributing or reviewing HACCP systems.

The programme will be available on Sunday 6th September or Thursday 10th September at a cost of £90 per person. It will conclude with a multiple choice examination.

To request a booking form or book a place on the course please email training@seafish.co.uk and use the subject line *WSC2015 HACCP Course Booking*. For more information please visit [the CIEH webpage](#).

Additional HACCP Support:

Workshop: Delegates attending programme 1 may also wish to attend a **HACCP Planning workshop** scheduled for the following day. The workshop will provide an opportunity to review and discuss existing HACCP Plans from a range of organisations covering a variety of food and seafood processes and establishments.

The workshop will be led by an acknowledged industry expert on HACCP and will be highly interactive. Delegates should be able to build upon the knowledge gained from the 1 day HACCP programme and may if they wish delay the end of *Programme 1* multiple choice examination until they have completed the workshop.

The workshop is available on Thursday 10th or Friday 11th September and will cost £60 per person. Due to limited places, attendance at this workshop will be reserved for those who have completed programme 1.

HACCP Plan Coaching: Delegates who have completed Programme 1 may wish to take advantage of a post WSC2015 coaching programme for HACCP Planning. Paul Bell of Acumen Training will provide coaching to overseas delegates via email and online to enable them to complete the HACCP Planning process satisfactorily over the weeks that follow the World Seafood Congress 2015.

The Cost of this coaching support is £120 per person for delegates who have attended both Programme 1 and the follow-up workshop.

To request a booking form or book a place on the workshop or for additional coaching in HACCP Planning please email training@seafish.co.uk and use the subject line *WSC2015 HACCP Course Booking*.

The Seafood Training Academy is offering two Quality Assessment training programmes to delegates attending the World Seafood Congress 2015 in Grimsby, England.

Introductory Fish Quality Assessment – Whole Fish:

Using the Torry and Quality Index Methods (QIM) for whole fish, this 1 day training programme will present a mix of theory and practical sessions. Delegates will have an opportunity to assess the quality of a mixed bag of fish using the Torry Raw Schemes for round fish and flatfish and the corresponding QIM schemes in an interactive and controlled environment.

This 1 day training programme costs £85 per person.

To request a booking form or book a place on the course please email training@seafish.co.uk and use the subject line *WSC2015 Fish Quality Day 1*. For more information please visit the [Seafood Academy Webpage](#)

Introductory Fish Quality Assessment – Fish Products:

Using the Torry Assessment Schemes for cooked fish products fish, this 1 day training programme will present a mix of theory and practical sessions. Delegates will have an opportunity to assess the quality of a wide variety of fish samples (fillets etc.) using the Torry cooked assessment schemes for round fish and flatfish and oil rich fish.

This 1 day training programme costs £65 per person. If demand is high, preference will be given to delegates who have attended the *Whole Fish* training day.

To request a booking form or book a place on the course please email training@seafish.co.uk and use the subject line *WSC2015 Fish Quality Day 1*. For more information please visit [this Seafood Academy](#) webpage.

Dates:

These two programmes will be offered on the 6th & 10th September or the 10th & 11th September, depending upon demand.

The Seafood Training Academy is offering two days of fish smoking training to delegates attending the World Seafood Congress 2015 in Grimsby, England.

Fish Smoking

Two days of training that provide opportunities to explore the production of smoked fish using an AFOS mechanical kiln. Delegates will have an opportunity to undertake practical activities that include brining and salting fish, cold smoking of white fish, cold smoking salmon and hot smoking fish. The course includes a mix of theory and practical sessions and a Level 3 eLearning programme is available to those that want to extend their studies.

Day 1 of the course covers brining and salting fish, introduction to kiln operations, brine preparation and a review of the smoking process.

Day 2 of the course covers further kiln operations, quality assessment of smoked products, good manufacturing practices.

Fish smoked during this programme will include mackerel (hot smoked), cod or haddock (cold smoked) and salmon (salted and cold smoked).

This programme is available on Thursday 10th and Friday 11th September at a cost of £200 per person for the two days. Delegates may attend Day 1 only (September 10th) at a cost of £100 per person, subject to available spaces. As this is a highly interactive programme the number of training places is restricted to 10 on each day.

If attendees have a particular issue they would like to discuss in the workshop sessions, or a particular process they would like to explore then we may be able to accommodate them provided sufficient notice and information is given in their booking form.

To request a booking form or book a place on the course please email training@seafish.co.uk and use the subject line *WSC2015 Smoking Course Booking*. For more information please visit [this Seafood Academy](#) webpage.

Intermediate Food Hygiene (Level 3 Food Safety) by eLearning

The Seafood Training Academy in conjunction with the Royal Environmental Health Institute for Scotland (REHIS) is offering support for food safety training to delegates attending the World Seafood Congress 2015 in Grimsby, England.

eLearning Support

The REHIS eLearning programme (Intermediate Food Hygiene) is equivalent to a Level 3 Food Safety course and is widely used in the UK seafood industry. It is of particular interest to supervisors, managers and others who are unable to attend a convenient taught programme and who require a qualification of this type.

Delegates who are able to register and complete the online learning programme in advance of attending the World Seafood Congress in September 2015 will be able to sit the 2 hr written examination during their time in Grimsby.

The Seafood Training Academy will arrange a series of examination sessions during the duration of the WSC2015, providing a valuable opportunity for some delegates to acquire or refresh their food safety qualifications.

The Process

Registration – please register with Seafish as an eLearning student as soon as possible. Email academy@seafish.co.uk with your full contact details.

Once registered, you will be issued with the necessary details to undertake the course online. A PC with reasonable access to the internet is required. The course will take on average 20-30 hrs of study to complete, and EVERY module in the course must be completed successfully before you can sit the examination.

Only those candidates who have completed all parts of the eLearning programme will be able to sit the examination. Course completion should be achieved by the 7th August 2015 so that examination papers can be requested in good time from REHIS.

Examinations will be available at Seafish (Humber Seafood Institute) between 1000 and 1400 hrs Monday 7th to Thursday 10th September 2015, and by special arrangements at other times and locations in Grimsby. Prior booking of exam dates and times is required.

The eLearning programme is available to WSC2015 delegates for £300 per person. All delegates who complete the programme will be awarded a completion certificate from Seafish. Those that successfully pass the examination will receive their qualification from REHIS. For more information please visit [this Seafood Academy](#) webpage and this [REHIS webpage](#).

Cancellations and refunds

Where possible we will attempt to refund delegates who are unable to attend WSC2015, AND who have given us sufficient notice so that we can offer their place to another delegate. However, refunds may not always be possible and are at our discretion.

Food Hygiene by eLearning – delegates who are unable to sit their examination will receive a £50 refund provided sufficient notice is provided.

We are unable to refund any other costs associated with WSC2015 and the attendance or otherwise on a Seafood Academy training programme.

Demand and Dates of Courses

Some of our courses are available on multiple dates. We reserve the right to amend the dates of courses to accommodate the maximum number of delegates (subject to our maximum group size limits) during WSC2015. In the event that our amendments disadvantage a delegate to the point that they are unable to attend the course then a full refund of course fees will be provided.

We will avoid making late amendments and will clearly inform all prospective trainees once course dates and other details are fixed. If possible we will confirm final details by July 2015 or earlier.

Each course has a minimum group size for viability and a maximum group size to ensure quality of delivery.

When booking travel and accommodation you should be aware that we may change the dates of a course, or even cancel a course up until the point we declare a course 'confirmed'.

Bookings and Payments

Bookings should be made as soon as possible. Once sufficient bookings have been taken to make a course viable we will issue an invoice for immediate payment. Invoices will be issued by the Sea Fish Industry Authority.