

# Hygiene and Cleaning in the Seafood Industry - Online Study Logsheet

Fill in as you progress and save the document. A completed logsheet is needed as part of your Elementary Food Hygiene exam.

**Your Name**:

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| --- | --- | --- | --- |
| **Chapter****#** | **Chapter Title** | **Date****finished** | **Time spent****studying\*** |
|  | Introduction |  |   |
| 1 | Segment one - hygiene versus bacteria |  |  |
| 2 | Segment two - a more detailed look at bacteria |  |  |
| 3 | Segment three - people cause problems |  |  |
| 4 | Segment four - avoiding contamination |  |  |
| 5 | Segment five - keep it clean |  |  |
| 6 | Segment six - contamination |  |  |
| 7 | Segment seven - you and the law |  |  |
| 8 | Segment eight - HACCP |  |  |
| 9 | Segment nine - essential food hygiene for fish friers |  |  |
| 10 | Responses to self-assessment questions |  |  |
| 11 | Appendix - summary of key points |  |  |
|  |  | \* 15, 30, 45 or 60 mins Date test taken & your test score |
|  | Complete your online practice test |  | %  |

# What feedback or comments have you on the online package? Please add these to the box below.

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To book your exam or to ask questions about Food Hygiene please email onshore@seafish.co.uk .

**Please sign and date when ready to sit your exam:** **/ /**

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