

Seafish Training Materials and Courses for the Processing Sector

| Type of resource | Title | Cost |
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| Processing | | |
| DVD | Fish Filleting Training Programme | £10 |
| DVD | A Masterclass in the Preparation of Round-fish | £15 |
| DVD | A Masterclass in the Preparation of Flatfish | £15 |
| DVD | A Masterclass in the Preparation of Shellfish & Oil-rich Fish | £15 |
| Printed material | Fish Smoking (available free of charge online) | £15 |
| Printed material | Primary Processing of White Fish (available free of charge online) | £15 |
| Printed material | Scallop Shucking and Handling Practices Coaching Guide (includes DVD) | £50 |
| Taught course | Bivalve Purification HACCP (minimum of five persons) | £400* |
| Taught course | Bivalve Purification Inspections (minimum of five persons) | £500* |
| Taught course | Bivalve Purification Operations (minimum of five persons) | £500* |
| Taught course | Bivalve Purification Management (minimum of five persons) | £1500* |
| Quality | | |
| DVD | Seafood Quality Assessment | £10 |
| Printed material | Introduction to Seafood Quality Assessment workbook (includes DVD) | £20 |
| Taught course | Introduction to Seafood Quality Assessment (minimum of five persons) | £500* |
| Taught course | Intermediate and enhanced Seafood Quality Assessment | POA |
| Taught course | Advanced Seafood Quality Assessment (minimum of five persons) | £3000* |
| Food Safety | | |
| DVD | Strikeback 2 (Food Safety) | £10 |
| eLearning | Intermediate (Level 3) Food Hygiene Qualification (CD-based learning inc tutor support and onsite examination) | £300 |
| Open learning | Level 2 Food Safety/Elementary Food Hygiene (includes onsite examination) | £70 |
| eLearning | Level 2 Food Safety/Elementary Food Hygiene | £70 |

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| Taught course | Level 2 Food Safety/Elementary Food Hygiene (minimum of five persons) | £500* |
| Printed material | Hygiene & Cleaning in the Seafood Industry | £25 |
| Taught course | Introduction to HACCP in the Seafood Industry (minimum of five persons) | £400* |
| Taught course | Introduction (Level 1) to Food Hygiene in the Seafood Industry in English (minimum of five persons) | £300* |
| Taught course | Introduction (Level 1) to Food Hygiene in the Seafood Industry in Latvian, Lithuanian, Polish, Russian and Spanish (minimum of five persons) | £350* |

Health and Safety

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| DVD | Health and Safety | £10 |
| Open learning | Level 2 Health and Safety/Elementary Health and Safety (includes onsite examination) | £70 |
| Printed material | Health and Safety in the Seafood Industry | £25 |
| Taught course | Introduction (Level 1) to Health and Safety in the Seafood Industry (minimum of five persons) | £300* |
| Taught course | Level 2 Health and Safety/Elementary Health and Safety (minimum of five persons) | £500* |

General

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| DVD | Identification of Marine Fish and Shellfish | £10 |
| DVD | Seafood and Eat It (Six DVDs including hand processing of round fish, flat fish and shellfish) (£75 if purchased as individual DVDs) | £50♠ |
| DVD | Very Important People (Workplace coaching) | £5 |
| Printed material | Coaching in the Workplace (available free of charge online) | £25 |
| Printed material | Motivation and Training Guide for Employers (available free of charge online) | £5 |
| Printed material | Seafood Guide | £5♣ |
| Printed material | The Chilled Fish Chain (available free of charge online) | £15 |
| Printed material | The Frozen Fish Chain (available free of charge online) | £15 |

* This is a guide price. Seafish approved training providers may charge different amounts.

♠ Discounts available.

♣ Discounts available for bulk orders.

If you would like to book a course, order a learning resource or have any questions, please contact Seafish Training on 01472 252302 or email training@seafish.co.uk