

## Seafish Training Materials and Courses for the Processing Sector

Type of resource	Title	Cost
<b>Processing</b>		
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*
<b>Quality</b>		
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*
<b>Food Safety</b>		
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

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

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

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) <b>(£75 if purchased as individual DVDs)</b>	£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](mailto:training@seafish.co.uk)