

Seafood Training Courses

Certificated courses tailored for your business, your products and your staff



**We come to YOU
WHEN you want**

Courses and qualifications in EVERY SEAFOOD SECTOR

For fishing vessels, fish and shellfish farms, buyers, markets, mongers, processors, factories, smokehouses, caterers and restaurants

Level One - Introductory / awareness -for low-risk food staff

Level Two - Elementary one-day -high-risk food staff, supervisors

Level Three - Intermediate 2+ days -for section managers, QA

Level Four - Advanced -for managers /quality aware business



FITA offers you sensible advice on the most cost effective training

Experience and feedback shows that personal training benefits the business

**Courses delivered by experienced, highly qualified trainers-
specialists in all seafood sectors worldwide**



Fish Industry Training Association (Highlands & Islands) Ltd

SC279830

www.fita.info

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Food Safety Qualifications

Seafish/REHIS certificated courses:

FITA offers: Open Learning, E learning and Taught courses

Your staff must be trained, instructed and or supervised commensurate with their responsibilities and risk levels.

All courses are tailored specifically for your business, sector needs, products and customer specifications.



HACCPs Courses - Food Safety management and CookSafe for Caterers:

HACCP is an essential food safety management system legally required by EVERY food business

FITA offers the *Introductory (Level 2)* and *Intermediate (Level 3)* Seafish/REHIS certificated courses. Both courses are tailored specifically for your own processes and products. FITA also provides help and support in producing or updating your HACCPs plan, or documentation.



Advanced Food Safety and HACCPs courses

- Royal Institute of Public Health courses specially tailored and delivered for your company's needs.

Bivalve Purification Courses and Qualifications:

Certificated Seafish/REHIS accredited courses address the legal requirements, science and technology of bivalve purification operations for despatch centres.

- Bivalve Purification Operations – half day
- Bivalve Purification Management -- 2/3 days
- Bivalve Purification Inspections – 2 days



For more information please contact Sally Moore on

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