

Seafood HACCP Workshops 2017

Workshop Overview and Aims

This practical two day workshop is designed to equip the learner with the knowledge and competence to develop or update a food safety management system based on HACCP principles in a seafood business.

Participants will be given an overview of food safety legislation and the importance of good hygiene practices. This will be followed by an introduction to seafood HACCP and a step-by-step guide to implementing the HACCP principles.

Who should attend?

The workshop is open to individuals who wish to enhance their knowledge of food safety management in a seafood business. It will be of particular interest to quality managers, production managers and supervisors, HACCP team leaders and HACCP team members working across all sectors of the seafood industry.



Training Methodology

Following initial presentations, participants will work in small teams where they will have an opportunity to work on developing a HACCP plan specifically tailored for their own business or alternatively they can work on updating their existing HACCP plan with guidance from a member of BIM's food safety team.

Course Tutors

The course will be delivered by members of BIM's food safety team: Vera Flynn, Sandra Hennessy, Vicky Lyons and Eileen Soraghan. All have qualifications in food safety and many years experience working in the seafood industry across the processing, aquaculture and retail sectors.

Cost

The cost is **€100 per person**. This includes course material, lunch and refreshments.

Dates and Venues

- **Wexford Tues. 14th & Wed. 15th March**
Clayton Whites Hotel, Abbey Street, Wexford
- **Sligo Wed. 26th & Thurs. 27th April**
Clayton Hotel Sligo, Clarion Road, Ballinode, Sligo
- **Cork Wed. 18th & Thurs. 19th October**
Cork Airport Hotel, Cork Airport, Co Cork
- **Dublin Wed. 8th & Thurs. 9th November**
Crowne Plaza Dublin Airport, Northwood Park, Santry, Dublin 9

Further Information and Booking

Contact **Eileen Soraghan** or **Lorraine O'Byrne**

Tel: **01 214 4100** | Email: **foodsafety@bim.ie**

Address: **BIM, P.O. Box 12, Crofton Road, Dun Laoghaire, Co Dublin.**

Details of all training programmes and reports from previous seafood HACCP workshops are available on the BIM website www.bim.ie