

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: _____

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 - allergens		
10	Segment ten - essential food hygiene for fish friers		
11	Responses to self-assessment questions		
12	Appendix - summary of key points		

* 15, 30, 45 or 60 mins

Date test taken & your test score

Complete your online practice test		%
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What feedback or comments have you on the online package? Please add these to the box below.

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: _____ / ____ / ____