



An Introduction to Shellfish Safety

An induction course for industry to build awareness of key topics in the production of safe bivalve shellfish.

The University of Tasmania has partnered with Oysters Australia and FRDC to develop this shellfish safety workers induction course, which is designed to:

- Provide those working in the industry with a clear understanding of the food safety requirements that apply to bivalve shellfish and actions they should take to produce safe bivalve shellfish.
- Outline the complexity of growing filter-feeding animals in shared waterways.
- Help employers demonstrate to customers/food auditors that they have a skilled and knowledgeable workforce that understands their food safety requirements.

The course is fully online, and self-paced and is estimated to take around 3 learning hours to complete.

To learn more and enrol, scan the QR code or visit utas.edu.au/study/shellfish-safety

