



Shellfish Safety Supervisors Course

A detailed industry food safety course outlining the key topics that supervisors need to be aware of in the production of safe bivalve shellfish.

The University of Tasmania is pleased to have partnered with Oysters Australia and FRDC to develop this shellfish safety supervisors course. The course is designed to:

- Provide supervisors/managers/business owners with a clear understanding of the food safety requirements that apply to bivalve shellfish and actions they (or their workers) 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. It is delivered 50:50 through a self-paced component and a half-day face-to-face online presentation/discussion session. It is estimated to take around 8 learning hours.

To learn more, please scan the QR code.

