

Occupational Health in the Seafood Industry

[Radisson Blu Bodø](#), Norway

09 – 11.06.2026

Tuesday, 09.06.2026

11.30–12.00	Course registration	TBC
12.00–13.00	Lunch	
13.00–13.15	NIVA welcome and general information	Nathalie Räihä, NIVA
13.15–14.00	Introductions Scope and purpose of the course Learning objectives Overview of the seafood industry	Anje Höper, University hospital of North Norway (UNN), Norway
14.00–14.05	Short coffee break	
14.05–14.50	Biological exposures in the fish industry	Berit Bang UNN, Norway
14.50–15.00	Coffee break	
15.00–15.45	Biological exposures in the crustacean industry	Marte Thomassen, UNN, Norway
15.45–16.30	Respiratory health in seafood processing workers	Jacob Bønløkke, Aalborg University, Denmark
18.00 –	Dinner	

Wednesday, 10.06.2026

09.00–09.30	Dermal health in seafood processing workers	Jacob Bønløkke
09.30–10.15	Lifting, repetitive strain, working hours – risks and frequency of musculoskeletal complaints in the seafood industry	Jacob Bønløkke
10.15–10.45	Coffee break	
10.45–11.30	Other workplace factors (cold, noise, chemicals)	Anje Höper, Marte Thomassen, UNN

11.30–12.00	Preventive measures for work-related health complaints in the seafood industry	Berit Bang, Marte Thomassen, Anje Höper
12.00–13.00	<i>Lunch</i>	
13.00–	Company visit	TBC
18.00 –	<i>Social programme and dinner</i>	

Thursday, 11.06.2026

09:00–09.45	Psychosocial work environment and health-promoting factors in the seafood industry	Even Nerskogen, UNN
09:45–09.55	<i>Coffee break</i>	
09:55–10.40	Psychosocial work environment of fishermen	Sisse Grøn, The national research centre for the Working environment, Denmark
10.40–11.00	<i>Coffee break</i>	
11.00–11.45	Safety in the aquaculture industry (digital lecture)	Trine Thorvaldsen, SINTEF Ocean (dpt aquaculture)
11.45–12.30	Discussion of cases (from participants)	Berit Bang, Marte Thomassen, Anje Höper
12:30–13.00	Closing of the course	NIVA/Anje Höper
13.00–14.00	<i>Lunch and goodbye</i>	