

Occupational Health in the Seafood Industry

9th – 11th of June 2026
[Radisson Blu Bodø](#), Norway

Tuesday, 09.06.2026

11.30-12.00 Course registration

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, 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, University Aarhus , Denmark**

19.00 – *Dinner*

Wednesday, 10.6.2026

9.00 – 9.30	Dermal health in seafood processing workers	Jacob Bønløkke
9.30 – 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	TBC
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, Marte, Anje
12.00–13.00	<i>Lunch</i>	
13.00–	Company visit	TBC
17.00 –	<i>Dinner and social program</i>	

Thursday, 11.6.2026

9.00 – 9.45	Psychosocial work environment and health-promoting factors in the seafood industry	TBC
9.45 – 9:55	<i>Coffee break</i>	TBC
09:55–10.40	Psychosocial work environment of fishermen	Sisse Grøn, DK
10.40–11.00	Coffee break	
11.00–11.45	Safety in the aquaculture industry	Trine Thorvaldsen (digital)
11.45–12.30	Discussion of cases (from participants)	Berit, Anje, Marte
12:30–13.00	Closing of the course	NIVA/Anje

13.00–14.00 **Lunch**

TBC