



CARIBBEAN FISHERIES TRAINING AND DEVELOPMENT INSTITUTE

SEAFOOD TECHNOLOGY

Semester 1

2012

PROGRAMME	DURATION	FEB	MARCH	APRIL	MAY	JUNE
Chilled and Frozen FinFish Handling & Processing	1 week	27 ← → 2				
Salt Curing Drying & Smoking (with prerequisite)	2 weeks		5 ← → 16			
Shellfish Processing	1 week					To be advised
Special Training Programmes for Secondary Schools	2 days				To be advised	
Utilization of Fish in Salads	3 days					12 ← → 14
Techniques in Merchandizing of Fish	3 days				2 ← → 4 15 ← → 17	
Delicatessen Products Technology	1 week			To be advised		
Fish Handling for Vessel Operators & Crew	2 days			4 ← → 5		
Quality Control/Quality Assurance Procedures for Fresh, Frozen Fish	1 week			17 ← → 20		
HACCP Training Programmes (with prerequisite)	2 weeks					To be advised
Veterinary Public Health Students Clinical Rotations	1.5 hours	10 th 16 th	2 nd 9 th 23 rd			