



## PROVISIONAL PROSPECTUS

On-site Training Course on Proper Fish Handling Techniques Applicable to local fishing vessels  
in Binh Dinh Province, Viet Nam  
**23-25 January 2018**

### BACKGROUND

In line with the Resolution and Plan of Action on Sustainable Fisheries for Food Security for the ASEAN Regional Towards 2020 as mentioned in the Plan of Action # 18 "Investigate the potential of under-utilized fisheries resources and promote their exploitation in a precautionary manner based upon analysis of the best available scientific information", this project will provide technical support to the member countries in exploring the under-utilized fisheries resources, including offshore areas in their respective EEZ waters. SEAFDEC in close collaboration with the member countries has supported exploration of fishery/living resources in the EEZ of the countries in SEA. The overall aims of this project are to encourage member countries to collect the information on the offshore fishery resources in terms of research and training facilities using M.V. SEAFDEC, and to build human resource capacity for offshore fishery resources exploration, including with the sub activity on training program for the improvement of post-harvest fish handling at sea.

### RATIONAL

At present SEAFDEC member countries in case of Viet Nam, fisheries play an important role in nutrition, employment and foreign exchange earnings. Fishery sector contributes 3.17 percent to the GDP (in 2015), about 60 percent of the nation's animal protein intake and some 18.78 percent of the total export earnings. Fisheries provides employment to about 8 million people in the primary production sector and 10 million people in fishery-related subsectors such as marketing, processing and boat construction

Considered to capture fishery product is around 2 to 3 metric tons (MT), equal to 50% of total fishery products. However, according to a research conducted in 2012 by the Directorate of Fisheries, amount of losing after capturing was from 20% - 30% of total capture products, equal to 8,000 billion dong (approximately to 350 million USD). That rate of losing is still remained until now.

The primary problem in the industry is the inconsistent quality of products; lack of appropriate safety standards for traditional products (e.g. inappropriate use of additives); and lack of appropriate infrastructure (e.g. chilling or cold storage facilities) for product storage. The extent of losses in the post-harvest phase of fisheries is difficult to quantify. Locally, there is an estimated loss of 25–30% of the total catch due to improper handling.

## **PURPOSE:**

1. To transfer appropriate hygienic environmental/user friendly fish handling tools and simple techniques applied to maintain good quality of the catch;
2. To exchange views/ideas on practical skills and concepts related to reduction of post-harvest losses for fisheries in the region, including fish handling technique, ice storage, preservation techniques, transportation of fishery products; and
3. To promote food safety and minimize post-harvest losses in catching, storing and transportation process of the fish.

## **APPROACH**

After the completion of the training program, the participants should be able to enhance knowledge and practical skills on the reduction of post-harvest losses which included.

1. Importance of appropriate fish handling, including good fish handling practice and hygiene onboard
2. Technical information and knowledge related to preserve fish for direct human consumption and to serve at a premium level
3. Reduce post-harvest losses and trash fish from unloading, storage, and transportation onboard till unloading at landing sit

## **COURSE STRUCTURE**

This training program will be delivered in the following 4 major modules:

1. Registration, welcome and open ceremony
2. Literature review,
3. Demonstrate and discussion
4. Conclusion and closing

## **COURSE REQUIREMENTS**

The 3 days training program will attend by representative participants at the pilot site, (Selected by Viet Nam). but more importantly that the candidates should have reliable in the training program. (whether or not they are with the ministries/authorities relevant to the fisheries sector). Who with aiming and sharing information to reduce post harvest losses onboard fishing vessel for improvement of fish handling in respective area.

## **CURRICULUM**

The training program comprise 4 components

1. Registration, Welcome and open Ceremony
2. Introductory
  - a) Introduction of the training team
  - b) Introduction of the participants
  - c) Brief information of the activities of the training program
  - d) Explanation of the specific training method for the given session i.e. demonstration, site visit etc.

3. Literature review, demonstrate and discuss:
  - a) Participant's presentation on current situation and problem relevant to fish handling in respect area.
  - b) The importance of fish handling and key factors contributing to reduction of post-harvest losses onboard and at the landing site.
    - Methodologies and techniques to preserve "Freshness" of Fish and method to improve of hygiene fish handling onboard and at the landing site.
  - c) Simple fish handling technique and implementing of fish handling technology suitable for local fishing vessels in Viet Nam
    - Icing technique, utilization of ice and its consumption
    - Ice seawater chilling system (CSW)
    - Refrigeration seawater chilling system (RSW)
  - d) Technical information on the way/how to improvement of fish handling and storage facilities/tools onboard related to:
    - Fish preservation technique
    - Fish hold/insulated fish hold
    - Energy efficiency and energy saving
4. Demonstration
  - Implementing of simple fish handling by using Japanese fish handling technique
  - Implementing of ice-seawater chilling technique
5. Evaluation and Closing

### Timetable

Day	Time/hrs	Subjects	Lecture/Trainer
23 Jan 18	0830-0900	Registration	Admin.
	0900-0930	Opening ceremony, group photos and refreshment break	SEAFDEC/TD
	0930-1000	General information on the training program <ul style="list-style-type: none"> <li>• Introductory</li> </ul>	MR.Thaweesak
	1000-1030	Presentation on current situation and problem relevant to fish handling in Viet Nam	Participant's representative
	1030-1200	The importance of fish handling and key factors contributing to reduction of post-harvest losses onboard and at the landing site. <ul style="list-style-type: none"> <li>• Methodologies and techniques to preserve fish "Freshness"</li> <li>• Good practice and hygiene onboard</li> </ul>	Mr. Suthipong
	1200-1400	Luncheon	
	1400-1500	Technical information and implementing of fish handling technology to prolong fish freshness	Mr.Thaweesak

		- Icing technique - Chilling system (CSW)	
	1500-1630	Demonstration on implementing of simple fish handling by using Japanese fish handling technique. • Introduction • Chilling system (CSW) and Icing technique	SEAFDEC/TD
24 Jan 18	0800-1200	Visit fishing port	Course coordinators
	1200-1400	Luncheon	
	1500-1600	Discussion on ways to reduce post-harvest loss onboard and implementing/adoption of new technology to prolong fish freshness onboard. • Chilling system (RSW)/refrigerated • Ice seawater chilling system • Fish hold/insulated fish hold • Implement of insulated fish box	Mr.Suthipong
	1600-1700	Improve energy efficiency and energy saving for fish handling onboard	Mr. Khulthawat
	1730-1930	Welcome dinner	SEAFDEC/TD
25 Jan 18	0900-1000	Demonstration on freshness and quality on the different of fish handling at fishing port	Mr Suthipong.
	0950-1015	Refreshment brake	
	1015-1100	Discussion on fish handling techniques and facilities • Q/A • Clarify of understanding on the practical fish handling tools/methods and their possible usage	SEAFDEC/TD
	1100-1120	Conclusion	SEAFDEC/TD
	1120-1200	Closing ceremony	SEAFDEC/TD

**Contact persons.**

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