



Regional Training Course on Fish Handling Techniques Applicable to Various
Fishing Operations in Southeast Asia
11-15 December 2017, SEAFDEC/TD Samut Prakan, Thailand

Provisional Prospectus

Part 1: Course Information

Instructor Information

Instructors: Pramuan Rugja, Varatip Somboonyarithi, Suthipong Thanasansakorn,
Thaweesak Thimkrap, Khunthawat Manomayitthikan
Office: SEAFDEC Training Department, Samut Prakan Province, Thailand
Email: td@seafdec.org

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 member countries in Southeast Asia. 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 using SEAFDEC training facilities to build human resources capacity for offshore fishery resources exploration including with the sub-activity on the training program to an improvement of post-harvest fish handling at sea.

Program Description

The regional training program on fish handling techniques applicable to various fishing operations in Southeast Asia consists of 5 modules aiming to provide technical knowledge on fish handling techniques applicable to various fishing operation in Southeast Asia through the training program, participants will understand the importance of hygienic, cleanliness and important key factors contributing to reduction of post-harvest losses onboard. The subjects of the training program include literature review, demonstration, and discussion on good practice for fish handling techniques, fish storage and ways to improve fresh quality at landing site using simple technique applicable to various fisheries in the Southeast Asian region. The appropriate and applicable methods on the reduction of post-harvest loss for coastal and offshore fishing vessels are of vital importance in maintaining freshness of the catch thereby minimizing post-harvest losses.

In order to cultivate an understanding of the participants about the current situation and problem on fish handling. Participants will request to present the current situation and obstacle in fish handling at your respective area and ideal on an applicable method to improve to improve fish handling in your respective area will also be carried out during this training program.

Duration and Venue

A-5-day of the regional training program will be organized at the SEAFDEC Training Department, Samut Prakan Province, Thailand, from 11-15 December 2017.

Course Structure

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

- | | |
|-------------------------------|-----|
| 1. Literature review | 35 |
| 2. Demonstrate and discussion | 30% |
| 3. Practices | 30% |
| 4. Evaluation and conclusion | 5% |

Course Requirements

The training program will accommodate participants from SEAFDEC Member Countries, including Brunei, Cambodia, Indonesia, Lao PDR, Malaysia, Myanmar, Philippines, Thailand, and Vietnam. It is recommended that the candidates should have relevant work experience in fish handling and are capable of having discussion and making presentation on the current situation and ways forward for improvement of fish handling in respective area.

Box1. Relevant provisions of ASEAN-SEAFDEC Resolution and Plan of Action on Sustainable Fisheries for Food Security for the ASEAN Region Towards 2020

Sustainable fisheries for Food Security for the ASEAN Region Towards 2020

D. OPTIMAL UTILIZATION OF FISH AND FISHERY PRODUCTS

58. Introduce and provide support for the development and application of technologies that optimize the utilization of catches, reduce post-harvest losses, wastes and discards in commercial and small-scale fisheries and processing operations, through improved processing, facilities and infrastructure development, on-board and on-shore handling, storage, distribution and marketing of fish and fishery products;
63. Promote and conduct training programs and develop training materials to upgrade the technical skills and competencies of personnel in the public and private sectors on fisheries post-harvest technology and food safety management system;
66. Develop standards and guidelines for aquaculture products handling and transportation, hygienic vessel design and construction, and include training of fish handling as part of the requirement for issuance of permits at all levels for fish vessel crews, and encourage new workers to enter the industry where needed;

Part 2: Goals, Objectives and Training Outcomes

Goals:

This Training is designed to build human resource capacity of fisheries officials and extension officers from SEAFDEC Member Countries on fish handling and reduction of post-harvest loss through the practical application of hygienic fish handling technique. The training program will provide a comprehensive knowledge and good practice on fish handling/preservation based on the simple technique and applicable method in addition to promoting the reduction of the post-harvest losses onboard of various fishing operation for coastal and offshore fishing vessels in the Southeast Asian region.

Objectives:

- To transfer appropriate hygienic environmental/user friendly fish handling tools and simple techniques applicable to maintain quality of the catch;
- 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
- To promote food safety and minimize post-harvest losses in catching, storing and transportation process of the fish.

Training Outcomes: 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.

- Importance of appropriate fish handling including good practice and hygiene control
- Theory and scientific knowledge related to good fish handling
- Tuna fish handling and international standard on good practice on fish handling
- Fish handling situation of each country as well as issues and challenges
- Japanese fish handling theory as well as its practical application
- Applicable fish handling tools/methods in SEA fishery sector
- Good practice and hygiene control in fish processing factory

Part 3: Syllabus

Module 1: Registration, Welcome and open Ceremony

Module 2: Literature review, demonstrate and discussion:

1. Participant's presentation on the current situation and problem relevant to fish handling in respect area.
2. Importance of appropriate fish handling
 - Theory of good practice and hygiene control
3. Methodologies and techniques to preserve "Freshness" of Fish and method to improve hygiene fish handling onboard and at the landing site.
 - Case study on fish handling technique of Japanese dealer company and way of thinking
 - Case study on tuna handling in Thailand in responding to EU-HACCP regulation
4. Simple fish handling method and demonstration for fish handling facilities applicable to various fishing operations
 - Icing technique, utilization of ice and its consumption
 - Fish holds and fish handling tools.
 - Ice seawater chilling system (CSW)
 - Refrigeration seawater cooling system
 - Flake/sherbet ice
 - Brine and freezing system
 - Preparations method of brine on board.
 - Utilization of brine for fish/tuna handling

Module 3: Fish handling practices

Module 4: Evaluation and Closing

Part 4: Timetable

Day	Time	Subjects	Lecture/Trainer
Dec 11, 2017	0830-0900	Registration	AO/TRSD
	0900-0945	<ul style="list-style-type: none"> • General information on the training program • Over view of training program 	Mr. Thaweesak T.
	0945-1030	<ul style="list-style-type: none"> • Fish handling technology and applicable technique to preservation of fish freshness on small fishing vessels. 	Mr. Suthipong T.
	1030-1045	Refreshment Break	
	1045-1200	<ul style="list-style-type: none"> • Fish handling technology and applicable technique to preservation of fish freshness on small fishing vessels. 	
	1200-1300	Luncheon	
	1300-1430	<ul style="list-style-type: none"> • Improve energy efficiency and energy saving in fish handling activities 	Mr. Khunthawat M.
	1430-1445	Refreshment Break	
	1445-1600	<ul style="list-style-type: none"> • Improve energy efficiency and energy saving in fish handling activities 	
Dec 12, 2017	0900-0930	<ul style="list-style-type: none"> • Opening ceremony • Group photo and coffee break 	SG/TDC
	0930-1200	<ul style="list-style-type: none"> • Participant's presentation on the current situation and ways forward for improvement fresh quality in respective area. (10 min./country) 	Participants
	1200-1300	Luncheon	
	1300-1430	<ul style="list-style-type: none"> • Utilization of fish handling tools and facilities • Presentation on fish handling tools/facilities e.g. flake ice, Chilling system (RSW) Sea water ice, Brine, Freezing room, flake ice, Fish box, Insulated tank 	Mr. Thaweesak T.
	1430-1445	Refreshment Break	
	1445-1600	<ul style="list-style-type: none"> • Utilization of fish handling tools and facilities • Presentation on fish handling tools/facilities e.g. Brine, Freezing room, flake ice, Fish box, Insulated tank 	
Dec 13, 2017	0900-1030	Welcome for Ms. Varatip Somboonyarithi <ul style="list-style-type: none"> • Methodologies of fish preservation and 	Ms. Varatip S.
	1030-1045	Refreshment Break	
	1045-1200	<ul style="list-style-type: none"> • Important of fish handling Good practice and hygiene control 	
	1200-1300	Luncheon	
	1300-1430	Welcome for Mr. Pramuan Rugjai <ul style="list-style-type: none"> • Way/method on improve of hygiene fish handling onboard and at landing site 	Mr. Pramuan R
	1430-1445	Refreshment Break	
	1445-1600	<ul style="list-style-type: none"> • Case study on TUNA fish handling in Thailand in responding to EU HACCP regulation 	
	1630-2100	Welcome dinner	

Dec 14, 2017	0900-1600	Fish handling and preservation practices on the technique to preserve fish freshness at premium level. • In production to fish handling technique using Ike Jime Technique. • Practices on various fish handling technique	Mr. Suthipong T. and team
Dec 15, 2017	0900-1030	• Observe the results fresh quality of various fish handling technique	Mr. Suthipong T. and team
	1030-1050	Refreshment Break	
	1050-1100	Clarification Q/A	Mr. Suthipong T. and team
	1100-1130	Evaluation	Mr. Suthipong T. and team
	1130-1200	Closing ceremony	SG/TDC

Part 5: Allowances and other benefits

Participants will be granted the following items of allowance and benefit as following:

a) Travel

An economic round-trip air fare will be provided for the participants from countries other than Thailand. Air travel will be by the shortest possible route between the fellows nearest international airport and Bangkok. If transit is unavoidable, the participants will be asked to travel with the first available flight from the transit airport to Bangkok. Rerouting which incurs additional expenses and time is not permissible.

The participants or their employers must be responsible for the domestic travel which includes all fees and other expenses whether by air, sea, or land, to and from their home town and the nearest international airport before leaving their country;

b) Accommodation:

During the training period, accommodation and breakfast will be provided by SEAFDEC/TD for the participants.

c) Subsistence Allowance:

Participants will receive a Daily Subsistence Allowance of SEAFDEC/TD standard.

d) Books and training materials:

SEAFDEC/TD will supply all necessary books and training materials

e) Accident and Health Insurance:

SEAFDEC/TD will be responsible for the purchase of health and accident insurance for each participant.

Contact persons.

SEAFDEC/TD:

Mr. Thaweesak Thimkrap, Techniques Staff

E-mail: Thaweesakt@seafdec.org

Tel: 662-425-6149

Mr. Khunthawat Mamom ayitthikan, Techniques Staff

E-mail: khunthawat@seafdec.org, m.khunthawat@gmail.com

Tel: 662-425-6149

Ms. Nanchana Nakkasem, Administrative Officer

E-mail: kratae@seafdec.org

Tel : 662-4256127
