



## Online Regional Training of Trainers (TOT) on Fish Handling Techniques Onboard Fishing Vessels (3-7 August 2020)

### *Provisional Prospectus*

---

#### Instructor Information

##### SEAFDEC/TD Instructors:

- Mr. Suthipong Thanasansakorn, Training and Research Supporting Division Head  
Email: [suthipong@seafdec.org](mailto:suthipong@seafdec.org)
- Mr. Thaweesak Thimkrap, Marine Engineering Section Head, *ad interim*  
Email: [thaweesakt@seafdec.org](mailto:thaweesakt@seafdec.org)
- Mr. Khunthawat Manomayitthikan, Technology and Energy engineer,  
Email: [khunthawat@seafdec.org](mailto:khunthawat@seafdec.org)

##### Resource Person:

- Department of Fisheries Thailand
- University

##### Coordinator:

##### Contact Person:

- Mr. Thaweesak Thimkrap
- Mr. Khunthawat Manomayitthikan

#### Background:

Currently, have attempts of some countries in Southeast Asia have been expanded the fishing more towards offshore in their Exclusive Economic Zone (EEZ) areas where fishery resources are still under-utilized as for the alternative fisheries resources. Over the years, the SEAFDEC Training Department (SEAFDEC/TD) has also initiated and supported technically to the Member Countries on the exploration of fishery resources in their EEZ waters through various programs of activities. However, the development of such under-utilized fishery resources should be carried out with the view of international concerns on the Ecosystem Approach to Fisheries Management (EAFM). In this connection, SEAFDEC/TD had initiated a series of activities aiming at building human resources and institutional capacities of the Member Countries on the exploration of fishery resources with the basis of EAFM. During the past few years, SEAFDEC/TD organized several technical meetings, workshops, and training related to fisheries resource exploration. The outputs from such activities could be referred to as technical references to facilitate the development of the offshore fishery resources in the EEZ of the Member Countries.

SEAFDEC in close collaboration with the Member Countries has supported the exploration of fishery/living resources in the EEZ of the countries in Southeast Asia. Under the situation of Covid-19, SEAFDEC/TD plans to organize the Online Training Course on the improvement of fish handling techniques onboard fishing vessels to support Member Countries. Refer to the draft of the Regional Guidelines toward 2030 on Cold Chain Management of Fish and Fishery Products in ASEAN Region which serves as a reference for best practices in cold chain management for raw and minimally processed chilled and frozen fish and fishery products to ensure safety, quality, and wholesomeness of such products.

#### Objectives:

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

3. To promote food safety and minimize post-harvest losses in the catching, storing, and transportation process of the fish; and
4. To train fisheries officials of the Member Countries on the post-harvest fish handling techniques.

**Course Structure:** This Online training program will be delivered in the following four (4) major modules:

- |                               |     |
|-------------------------------|-----|
| 1. Participant's presentation | 20% |
| 2. Literature reviews         | 40% |
| 3. Online demonstration       | 25% |
| 4. Discussion/evaluation      | 15% |

### **Program Description:**

The Online Regional Training of Trainers (TOT) on fish handling techniques onboard fishing vessels consists of four (4) modules as follows:

Module 1. Participant's presentation on the current situation and problem relevant to fish handling in the respective area.

Module 2. Literature reviews

2.1 The Importance of fish handling

- Theory of good practice and hygiene control

2.2 Improvement of fish handling base on hygiene standard at the landing site

- The hygienic practice of selecting and sorting of fishes at the landing site

- Preparation for fish unloading and transportation process

2.3 Preservation techniques and method for on-board fish handling

- Factors influencing on improving fish handling on-board and aquaculture products

2.4 The applicable method for improving fish handling onboard.

- The simple application of fish handling method applicable to the local fishing vessel

2.5 Cold chain management

- The importance of cold chain management
- The continuously maintain the temperature to protect the fishery product losses

Module 3. Online demonstration

- Good practice for fish handling techniques onboard and landing sites.
- Fish storage and ways to improve fresh quality at the landing site using simple techniques applied to various fisheries in the Southeast Asian region.

Module 4. Discussion/evaluation

### **Course Requirements:**

The Online Regional Training of Trainers (TOT) on the improvement of fish handling techniques onboard fishing vessel was designed to build up human resource capacity of fisheries/ extension officials, and fishers from SEAFDEC Member Countries, including Brunei Darussalam, Cambodia, Indonesia, Lao PDR, Malaysia, Myanmar, Philippines, Thailand, and Viet Nam. It is recommended that the candidates should have relevant work experience on fish handling and capable to transfer the knowledge gains from the training program and



ways forward for the improvement of fish handling in the respective area and participants of the training program must be communicated by online or use the Google Meet platform fluently.

#### Date/time and Platform:

The Online Regional Training of Trainers (TOT) on fish handling techniques onboard fishing vessels is scheduled from 3 to 7 August 2020 at the time 0900 – 1100 hrs. (UTC+7) using the Google Classroom and Google Meet platform.

**Training Outputs:** After the completion of the training program, the participants should be able to:

1. Enhance knowledge and practical skills on the reduction of post-harvest losses which will help reinforce extension and promotion activities in their respective countries;
2. Improve awareness of hygiene and good practice of fish handling on-board to the Southeast Asian fishing Fleet; and
3. Technical information on fish handling had disseminated.

#### Online Training Course Schedule:

Day	Time	Subject	Instructor
3 Aug. 2020	0900-0930 hrs.	• Welcome and open the online regional training of trainers (TOT) on fish handling techniques onboard fishing vessels	Mr. Suthipong T.
		• General information on the online training program	Mr. Thaweesak T.
	0930 -1100 hrs.	• Countries report	Participants
4 Aug. 2020	0900 -1000 hrs.	• The Importance of fish handling	Thai DOF
	1000 - 1100 hrs.	• Cold chain management	University
5 Aug. 2020	0900-1000 hrs.	• Improvement of fish handling base on hygiene standards at the landing site	Mr. Khunthawat M.
	1000-1100 hrs.	• The applicable method for improving fish handling onboard	Mr. Thaweesak T.
6 Aug. 2020	0900-1000 hrs.	• Factors influencing on improving fish handling on-board and aquaculture products	Mr. Suthipong T.
	1000-1100 hrs.	• Online demonstration of good practice for fish handling techniques	Marine Engineering Section
7 Aug. 2020	0900-1030 hrs.	• Discussion and Evaluation	
	1030 hrs.	• Closing	Mr. Suthipong T.

#### Online Training Course Set-up:

To ensure the smooth operation of the online training program relevant equipment and system, the organizer will communicate with the representative to set up the venue and dates for testing the system (*tentatively on 29 July 2020 at the time 1000 am, UTC+7*), to ensure that the platform and related arrangements of the online

training course are feasible for SEAFDEC/TD and doable for the Member Countries and actual online training course schedule (from 3 to 7 August 2020).

**Allowances and other benefits**

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

- a) Subsistence Allowance:  
Participants will not covered a Daily Subsistence Allowance (DSA) of SEAFDEC/TD's.
- b) Training materials:  
SEAFDEC/TD will supply all presentations into Google Classroom.

\*\*\*\*\*