



# CARIBBEAN FISHERIES TRAINING AND DEVELOPMENT INSTITUTE

## SEAFOOD TECHNOLOGY

Semester 2

2017

PROGRAMME	DURATION	PROGRAMME DATES	
<i>Fish Handling Processing, Preservation and Utilization (Culinary) for Teachers</i>	3 weeks	Jul 17 <sup>th</sup> - Aug 04 <sup>th</sup>	
<i>Chilled and Frozen Finfish Handling &amp; Processing (mod. 101)</i>	1 week	Sept 04 <sup>th</sup> - 8 <sup>th</sup>	Oct.16 <sup>th</sup> - 20 <sup>th</sup>
<i>Salt Curing Drying &amp; Smoking (prerequisite mod. 101)</i>	2 weeks	Sept 11 <sup>th</sup> - 22 <sup>nd</sup>	Oct 23 <sup>rd</sup> - Nov 03 <sup>rd</sup>
<i>Techniques in Merchandising of Fish</i>	2 days	Sept 16 <sup>th</sup> -17 <sup>th</sup>	Nov 8 <sup>th</sup> – 9 <sup>th</sup>
<i>Awareness Programme for Secondary Schools</i>	2 days	Oct 17 <sup>th</sup> - 18 <sup>th</sup>	Sept 13 <sup>th</sup> – 14 <sup>th</sup>
<i>Utilization of Fish in Salads</i>	3 days	Aug 22 <sup>nd</sup> - 24 <sup>th</sup>	Nov 14 <sup>th</sup> – 16 <sup>th</sup>
<i>Fish Handling for Vessel Operators &amp; Crew</i>	2 days	Nov 22 <sup>nd</sup> – 23 <sup>rd</sup>	Nov 28 <sup>th</sup> – 29 <sup>th</sup>
<i>Shellfish Processing</i>	1 week	To be advised	
<i>Field Trips to CFTDI (Prim., Sec., Ter.)</i>	1 day	July 21 <sup>st</sup>	Dates Available