



CARIBBEAN FISHERIES TRAINING AND DEVELOPMENT INSTITUTE

SEAFOOD TECHNOLOGY

Semester1 (January – June 2018)			
PROGRAMME	DURATION	PROGRAMME DATES	
<i>Staff Training</i>	<i>2weeks</i>	<i>Jan 22nd - Feb 02nd</i>	
<i>Techniques in Merchandising of Fish</i>	<i>2 days</i>	<i>February 06th - 07th</i>	<i>May 1st – 2nd</i>
<i>Chilled and Frozen Finfish Handling & Processing (mod. 101)</i>	<i>1 week</i>	<i>March 05th – 9th</i>	<i>May 7th – 11th</i>
<i>Salt Curing Drying & Smoking (prerequisite mod. 101)</i>	<i>2 weeks</i>	<i>March 12th – 23rd</i>	<i>May 14th – 25th</i>
<i>Awareness Programme for Secondary Schools</i>	<i>2 days</i>	<i>April 04th – 05th</i>	<i>June 06th – 07th</i>
<i>Utilization of Fish in Salads</i>	<i>3 days</i>	<i>April 10th - 12th</i>	<i>June 12th – 14th</i>
<i>Fish Handling for Vessel Operators & Crew</i>	<i>2 days</i>	<i>April 17th – 18th</i>	<i>June 26th – 27th</i>
<i>Shellfish Processing</i>	<i>1 week</i>	<i>Available on Request</i>	
<i>Field Trips to CFTDI (Prim., Sec., Ter.)</i>	<i>1day</i>	<i>April 19th, April 25th, May 02nd</i>	<i>Dates Available</i>