



CARIBBEAN FISHERIES TRAINING AND DEVELOPMENT INSTITUTE

SEAFOOD TECHNOLOGY

Semester1 (January – June 2019)			
PROGRAMME	DURATION	PROGRAMME DATES	
<i>Staff Training</i>	<i>2weeks</i>	Jan 28 th - Feb 05 th	
<i>Techniques in Merchandising of Fish</i>	<i>2 days</i>	February 06 th - 07 th	May 1 st – 2 nd
<i>Chilled and Frozen Finfish Handling & Processing (mod. 101)</i>	<i>1 week</i>	March 18 th – 22 nd	May 6 th – 10 th
<i>Salt Curing Drying & Smoking (prerequisite mod. 101)</i>	<i>2 weeks</i>	March 25 th – April 05 th	May 13 th – 24 th
<i>Awareness Programme for Secondary Schools</i>	<i>2 days</i>	April 09 th – 10 th	May 27 th – 28 th
<i>Utilization of Fish in Salads</i>	<i>3 days</i>	April 15 th - 17 th	June 11 th – 13 th
<i>Fish Handling for Vessel Operators & Crew</i>	<i>2 days</i>	April 24 th – 25 th	June 26 th – 27 th
<i>Shellfish Processing</i>	<i>1 week</i>	Available on Request	
<i>Field Trips to CFTDI (Prim., Sec., Ter.)</i>	<i>1day</i>	April 17 th , April 25 th , May 02 nd	June 28 th