

THE PROVIDER NEWS

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CFTDI WINS SECOND PRIZE IN THE INDIGENOUS INNOVATIVE FIERY FOODS COMPETITION 2015 —BEST USE OF INDIGENOUS INGREDIENTS CATEGORY



The cooks Danielle Lucien and Brian James



The winning dish, Hot Mari 'Au' Fire

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The Adult Literacy Tutors Association of Trinidad and Tobago

No Shame. Go Brave. Get in. Get through. You can read.

Literacy has hidden heroes. This is the story behind ALTA's anti-stigma campaign about the unseen world of non-readers finding the courage to face their fear of print. Hundreds of adult literacy volunteers and students get in to ALTA, ready to begin the journey to what they can achieve with a programme designed for the rigors and triumphs ahead. Anyone over the age of 16 can register for free literacy classes at 50 venues throughout Trinidad or support the journey by committing to becoming a volunteer tutor or reading guide.

Register at National Libraries on September 8th and 9th 2015.

CFTDI WINS SECOND PRIZE IN THE INDIGENOUS INNOVATIVE FIERY FOODS COMPETITION 2015 (CONTINUED)

On an invitation from CARIRI (Caribbean Industrial Research Institute) who launched the project in collaboration with CED (Centre for Enterprise Development), the CFTDI team stepped into full gear for the competition which took place on April 25, 2015 at the Ato Boldon Stadium, Couva.

The project comprised of a tailored competition specifically geared at a multi sectoral group. The target group of invitees included Food Processors, Food Entrepreneurs, Hobbyists, Chefs, Street Artisans and Housewives. Invitees were given the opportunity to present their creative genius in the area of Food and Beverage. In this first time event competitors were able to showcase their ability to make innovative products that are new and/or indigenous that use local peppers and other hot spices as the main ingredients.

The participants vied for prizes in the following categories:

Food Processors

- Most Innovative Product
- Hottest Food Best Tasting Product
- Best Use of Indigenous Ingredients
- Most Innovative Packaging
- Most Commercially Viable Product

Chefs

- Most Innovative Food/Dish
- Most Innovative Presentation
- Hottest Best Tasting Food
- Best Use of Indigenous Ingredients

The team's creativity spawned a Spicy Marinated Fish (HOT-Mari), Seasoned Spicy Smoked Fish (HOT-SSS), and Spicy Fish Sausage (HOT Links) products using pepper oil and sliced pepper methods in the preparation; and Hot Mari-Horn 'Au' Fire, and Smoke 'N' Fire Tartlettes in the dishes category.

Needless to say it was a *hot* competition, but we still managed to take home the second prize valued at $5000. in cash plus $2500. worth of CARIRI services!■



Seasoned Spicy Smoked Fish (HOT-SSS)



Spicy Fish Sausage (HOT Links)



Spicy Marinated Fish (HOT- Mari)

DISHES ↓ ↑ **PRODUCTS**



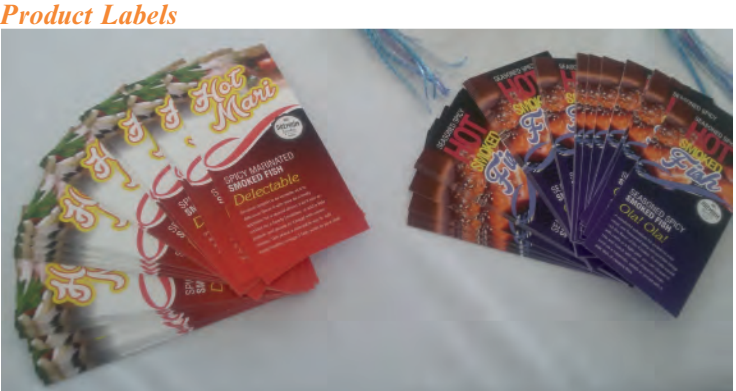
Hot Mari—Horn "Au" Fire



Smoke 'n' Fire Tartlettes



Product Labels



The Winning Team

TASK	ASSIGNEES
Procurement	*Sonia Williams*
Coordinators	*Dianne Job* *Muriel Quamina* *Sonia Williams*
Research and Development	*Renuka Swarath*
Event Management	*Tricia Stewart*
Technical Support	*Emile Jobity*
Development and modification of dishes, testing, tasting and sampling of Chef category dishes	*Camilla Bharat* *Danielle Lucien* *Joan Gower de Chabert* *Malika Benjamin* *Muriel Quamina* *Maureen James* *Roxanne Wyllie-Doris* *Tricia Stewart*
Preparation and packaging of sensory products and sensory consumer samples	*Camilla Bharat* *Christopher Hepburn* *Jevin Thomas* *Marvin Youksee* *Maureen James* *Renuka Swarath*
Set up and Display at the venue	*Brian James* *Camilla Bharat* *Christopher Hepburn* *Danielle Lucien* *Emile Jobity* *Marvin Youk See* *Muriel Quamina* *Ralph Ali* *Kenrick Bethelmy* *Tricia Stewart*

MOVING ON —CELEBRATING SANDRA , CLAUDIUS AND JOSEPH



Sandra—taking it all in.



Fisheries Officer Louanna does a dance.

Moving to the groove—Sandra and Ramadeen







Entertainer Kenneth Supersad brought the lighter moments to the celebration.



Cutting the cake with the CFTDI staff.



CFTDI was represented by Ms. Michelle Joseph, Ms. Tullia Ibel and Ms. Daphne Phillip.



Sandra and her family.



Claudius (blue shirt) with from left, Ann Marie Bedeau, Kevon Scott, Kenrick Bethelmy, Joseph Ramnath, Sitting is Sharon McLean



CFTDI principal , Ms. Tullia Ible presents a token to Claudius



Kamala and Jillian enjoy the proceedings





Claudius with crew members, from left, Jester Garcia, Lennox Sandy and Rooplal Dowlat



Daphne Phillip (left), Joan Gower and Der

Claudius (left), Joseph (right) and Kamala Sewraj-Nandalal in centre



MC for the afternoon was Dianne Job

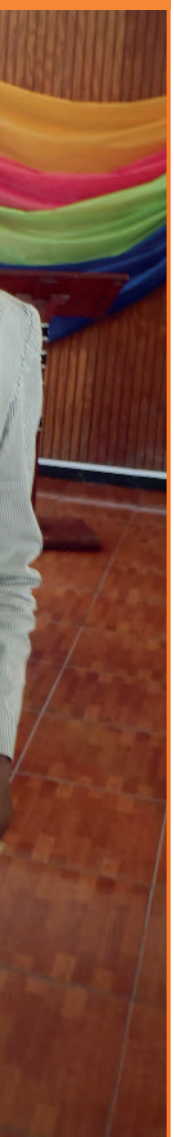




rek McPherson (right)

Jospeh addressed gathering





Claudius, Joan and Joseph





METAL INDUSTRIES COMPANY (MIC) PLEASANT

CFTDI welcomed MIC on Thursday, 28 May 2015 for their career day. CFTDI achieved its goal in informing the students on the career opportunities that exist in the marine industry and also the careers that exist in the seafood industry. We also highlighted the range of courses offered at our institution.



TVILLE CENTRE VISITS CFTDI FOR CAREER DAY

The professionals that participated in this event are Ms. Tulia Ible (Principle), Muriel Quamina, Marvin Youksee, Jester Garcia and Nigel Wint.

CFTDI continues to help educate, inform, shape and prepare our students for the opportunities in the marine and seafood industry.■




YAMAHA


MIC
NSDP



HELPING TO KEEP THE SHIP ASSAIL DOWN AT CFTDI IS OUR NEW CREW MEMBER:



DIANNE JOB joined us on January 6, 2015 as our HR Specialist. She is a Performance Architect with passion for improving the performance organizations and the individuals in them. She has been in the field of Human Resource Manage-ment for over twenty years locally, regionally and inter-nationally. Her Bachelors degree is in Management Studies, and Masters degree is in Human Resource Management (with specialization in strategic man-agement). Dianne Job wants to hear from you **in person**, **via email**, or **via suggestion box** about what you believe can make your experience at CFTDI better. She thanks you for the warm welcome that she has received.

CARIBBEAN FISHERIES TRAINING AND DEVELOPMENT INSTITUTE

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SEAFOOD TECHNOLOGY

2nd Semester 2015

COURSE	DURATION	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER
Chilled and Frozen Finfish Handling & Processing (Mod 101)	1 week	20 ⟷ 24	3 ⟷ 7	14 ⟷ 18	5 ⟷ 10	
Salt Curing, Drying & Smoking (Prerequisite Mod 101)	2 weeks				12 ⟷ 23	
Techniques in Merchandising Fish	2 days		25 ⟷ 26			
Awareness Programme for Secondary Schools	2 days					2 ⟷ 3
Utilization of Fish in Salads	3 days			28 ⟷ 30		
Fish Handling for Vessel Operators & Crew	2 days					8 ⟷ 10
Shellfish Processing	1 week	To be advised				
Field Trips to cftdi (Prim., Sec., Ter.)	1 day	3, 9, 15				To be advised

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MARITIME TRAINING PROGRAMME

2nd Semester 2015

COURSE	DURATION	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
Basic Training	9 days	6 ⟷ 15 20 ⟷ 29		7 ⟷ 16	5 ⟷ 14	2 ⟷ 11	
Boat Master III	10 days		10 ⟷ 21		12 ⟷ 23		
Boat Master II	10 days			7 ⟷ 18		9 ⟷ 20	
Advanced Firefighting	5 days		3 ⟷ 7	14 ⟷ 16			
Medical First Aid	5 days		17 ⟷ 21			2 ⟷ 6	
Seaman Class II	10 days			7 ⟷ 18			
Certificate of Proficiency in Survival Craft	5 days	27 ⟷ 31			5 ⟷ 9		
Coastal Navigation	8 weeks			1 ⟷	⟷ 30		
Engineering Rating Category II	8 weeks			1 ⟷	⟷ 30		
Outboard Engine Maintenance & Repairs	5 days		10 ⟷ 14	14 ⟷ 18		2 ⟷ 6	
Tanker Familiarization	10 days	TO BE ADVISED					