



# THE PROVIDER NEWS

Published by the Caribbean Fisheries Training and Development Institute

Jan 2018  
Vol 2 Issue 14



*Ms. Sarita Williams-Peter, Director of Fisheries, St Lucia; Right—Mr. Milton Haughton, Executive Director, CRFM*

## **CFTDI—A PLACE AT THE TABLE FOR FISHERIES DEVELOPMENT IN THE REGION**

**C**FTDI was invited to a two-day meeting in St. Lucia on November 30 to December 1, 2017 which reviewed the outcomes of a project for developing and implementing fisheries co-management approaches in 6 countries—Antigua and Barbuda,

Dominica, Grenada, St. Kitts and Nevis, St. Lucia, St. Vincent and the Grenadines.

Co-management is a governance system whereby resource management is shared between the Government and Fishers and their communities. This innovative proj-

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## EBFORE || AFTER

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*Continued from page 1*

ect was undertaken by the Caribbean Regional Fisheries Mechanism (CRFM) and Japan International Cooperation Agency (JICA).

A major focus of the project was demonstrating and testing co-management approaches through the deployment and management of Fish Aggregating Devices (FADs) to harvest tunas and other pelagic species. It was found that in Dominica where the majority of FADs were deployed, there was significant increase in fisheries production.

The project also considered co-management approaches to address ghost fishing. This took place in Antigua where biodegradable panels were used in the fish pots so that if the pots were lost or destroyed, they would not continue to capture fish and other marine life.

In addition to representatives of the participating countries and the Principal, Ms. Tullia Ible, representing CFTDI, present at the opening ceremony were:

Mr. John Calixte, Permanent Secretary, Department of Fisheries, Natural Resources & Cooperatives, St. Lucia; Honourable Herod Stanislaus, Minister in the Ministry of Agriculture, Fisheries, Physical Planning, Natural Resources and Cooperatives, St. Lucia; Ms. Sarita Peter, Chief Fisheries Officer, St. Lucia; Mr. Milton Haughton, Executive Director, CRFM Secretariat; Mr. Ichiro Mimura, Director, Rural Development Department, JICA; Mr. Tetsuhiro Ike, Resident Representative, JICA St. Lucia; Mr. S. Kobayashi, Second Secretary, Embassy of Japan in Trinidad and Tobago; Mr. Masaru Honda, JICA Chief Advisor.



## Sail into a Brighter Future

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INSTITUTE



### MARITIME COURSES

- ⚓ Seaman Class IV (Basic Training)
- ⚓ Seaman Class IV (Basic Training—Refresher)
- ⚓ Boat Master III
- ⚓ Boat Master II
- ⚓ Security Awareness
- ⚓ Advanced Fire Fighting & Fire Prevention
- ⚓ Medical First Aid
- ⚓ Ratings Forming Part of a Navigational Watch (Seaman Class II)
- ⚓ Ratings Forming Part of an Engineering Watch (Engineering Rating Category II)
- ⚓ Outboard Motor Maintenance & Repairs
- ⚓ Oil, Gas, Chemical Tanker Safety
- ⚓ Coastal Navigation (Vessel up to 500 GRT)
- ⚓ Personal Safety & Social Responsibilities
- ⚓ Emergency Crowd Control on Board Passenger Vessels
- ⚓ Proficiency in Crisis Management & Human Behaviour

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**ENROLL NOW!**

See back cover  
for course dates



## CFTDI COMPLETES TWO BASIC TRAINING COURSES IN ST. LUCIA

FROM JULY 24 TO AUGUST 3, 2017, two Basic Training programs were conducted for the Ministry of Economic Development, Housing, Urban Renewal, Transport and Civil Aviation, St. Lucia. Forty-three persons who had been recruited for positions on cruise ships visiting St Lucia successfully completed the 9-day program.

Basic Training is the mandatory course of training for all seafarers.



*Honourable Guy Joseph Minister of Economic Development St Lucia interacts with participants*

# A TIME WELL SPENT—CELEBRATING KAMALA SEURAJ NANDALAL'S (AD) VENTURE AT CFTDI



*Hey folks, new days, new adventures, Kamala's smile seem to say.*

**O**N JUNE 30, 2017, WE HAD THE pleasure of celebrating Mrs. Kamala Seuraj Nandalal, who is now embarking on a new phase of her life after thirty-four plus years of service at CFTDI. In that spirit, we would like to share with our readers, her farewell speech on the occasion.

Good Afternoon, Director of Fisheries, Members of the Board and Principal of CFTDI, All Protocols Observed, Colleagues and Family Members.

I would like this afternoon to share with you all my sincere grati-

tude for my time spent working here at CFTDI.

Shorty after taking up employment at the Ministry of Agriculture's Head Office, I heard that a place called Caribbean Fisheries Training and Development Institute was having job interviews.

I was able to secure a spot and was interviewed by Mr. Carlisle Jordan, at Fisheries Division, Ministry of Agriculture. Later that same day, I received a telephone call informing me to report for duty the next morning.

I came to Fisheries Division on a rainy September 6, 1982 morning, and Captain Edwards of the vessel "MV Provider" drove me down to CFTDI.

I had never seen this place before and thought "Boy, this place is far", not knowing that I will be making this journey for thirty-four years and seven months.

The Principal, Mr. Jordan introduced me to peruse the files, bills, etc., because I had to work in the Accounting Department and there was no one to help/teach me but him.

He really did and with the assistance from other public servants, and attending several seminars at Central Training Unit, I persevered and built my career.

Already employed in the Administrative Department were Karen and Jennifer who were very supportive. Michelle joined us a few years later and the four of us did all the administrative, personnel and accounting services.

Along with the normal everyday work, in the Accounts Division, I started off on the arrears of salary and COLA project on my assumption, this was both monthly and daily rated staff. Ms. Joan Wilson of the Fisheries Division assisted me in getting a grasp of dealing with the arrears.

I am so thankful of having been given the opportunity to join this dedicated, forward thinking and highly respected Institute, being taken onboard, to grow and excel in my field was the career move I had been hoping to find.

It was challenging and rewarding. I did my best and it was returned in kindness and friendship.

We have all managed over the years to get along and grow as a unit, dividing up our areas of exper-



*Kamala's family joins in the celebration.*

tise yet coming together when it was required.

I firmly believe that CFTDI will continue to grow and prosper and I trust that each of you will be happy and fulfilled. Keep up the good work, you have been a wonderful team to work with.

### **Retirement—Beginning a New Journey**

My husband, children, siblings, relatives, and all other close ones have been helping me with the transition. They are very happy for me and keep introducing me to all sorts of new leisure activities, especially the grand children. I plan to enjoy this journey with God's Blessings and Guidance.

I miss coming to the lunch room saying "Happy Lunch Time" on entry and my friends repeating the same with even more enthusiasm, giving me the energy to carry on, no matter how tired I was. I must thank you all for the encouragement you gave me and we gave each other. Please continue to do so.

*To the Accounts Department:* As I always tell you all, please be extra careful in these trying times and support one another and the Institute to the fullest.

*To the General Staff:* God's Blessings and please help to lift each other in the whatever little way you can. It goes a long way.

I would like to thank God, my family, the Principal, Ms. Ible, colleagues and all who supported and guided me along my career path in whatever minuscule way for without you I could not have had this achievement.

Thanks to CFTDI and by extension, the Government of Trinidad & Tobago, for such a wonderful opportunity.

So, thank you all again for this celebration, for all your support and well wishes. You all do and always will mean a great deal to me.

Please enjoy the afternoon. Thanks for everything. I miss you.

KAMALA SEURAJ NANDALAL



*Tricia Stewart presents a token of appreciation to Kamala.*

# THE STORY OF *Ocean Cream*

By Muriel Quamina  
Technical Instructor, Fish Processing Unit (FPU)

WHEN YOU think of ice cream or its ingredients, the last thing you would expect to find as an ingredient would be fish, yes FISH. Recently the Fish Processing Unit at the CFTDI embarked on a new product development exercise expanding into the area of desserts. The idea began with our annual training programme targeting food and nutrition teachers, school's dietary inspectors, and caterers.

The 2017 cohort of trainees were exclusively National Schools Dietary Services employees mainly food inspectors. Among other things, these hard-working employees prepare menus and conduct quality and food safety monitoring and compliance of school meals caterers. Essentially, they ensure that the food served is suitable as well as safe for the young charges. The group were offered training at CFTDI, on the handling processing and utilization of fish and fishery products.

The training involved three components; component one, involved the handling and preparation of chilled and frozen fishery products; component two involved the preparation of cured fish and deli-type fish and fishery products and component three involved the culinary utilization of products prepared in the first two components. The final or utilization component was by

far the most intense as it involved a variety of new skills and was also meant to challenge the prior knowledge and food-preparation skills of the officers.

The Utilization component guided trainees in the use of fish in the most imaginative and ingenious ways, dishes prepared covered every aspect of the cooking spectrum from poaching, steaming, baking, grilling and broiling, however the twist was that it focused heavily on the use of indigenous ingredients to provide

a truly moving culinary experience. The most common phrase being used was "I didn't know that fish could be used in so many ways."

The biggest twist was that on the final day of the Utilization component, trainees were expected to put on a display, that showcased the variety of ways in which fish could be utilized. Trainees worked in groups and were given an opportunity to produce at least two dishes in different categories as well as to produce one dish per group, arising out of their

own experience at the training course.

One group of trainees decided to produce a fish ice-cream and that is where the idea of the product was birthed. It took a lot of ingredients, including sorrel, eggs and lots of trying to produce the final product which was a hit with guests. The key fish ingredient used was 'salmon analogue' which is really an analogue/imitation smoked salmon.

Salmon analogue was developed at the FPU and trainees were taught how to produce this product during the course. Salmon analogue is a

product comparable to the famous Scottish smoked salmon. The analogue is produced using thin sheets of salt-cured, dyed and smoked shark, which has a marbled effect, similar to slices of smoked salmon. This delicatessen product has been used in many ways, including salads, quiche and various appetizers, however this was a new concept. The FPU decided that the product was worth product development attention, and decided to produce a more cost effective and improved version of the ice-cream, while at the same

time utilizing the original concept. The result was this unusual and delicious Ice Cream, aptly termed "*Ocean Cream*" which eliminated ingredients such as eggs, while utilizing a completely different methodology. Ocean Cream was made using a careful combination of ingredients including; velvety smooth cream cheese; delicious caramelized Salmon-analogue and swirls of red sorrel happiness. The Ocean Cream was recently served at a Coast Guard Commissioning Ceremony, and was well received.



*Graduates of the Fish Processing Unit's 2017 Product Development Course. Above: proud students, Ms. Elizabeth Mohammed, Director of Fisheries (second from left, front row); Ms. Tullia Ible, Principal of CFTDI (second from right, front row); Ms. Muriel Quamina, Technical Instructor, FPU (first from right, front row). Left: Graduates and staff of Fish Processing Unit.*





# THE STORY OF *Ocean Cream*

Featured below are some of the innovative dishes created by the students of the Fish Processing Unit's 2017 Product Development Course.



*Guava Barbeque Croaker*



*Honey Siracha Glazed Kingfish*



*Crispy Cornmeal Bachine*



*Chickpea Cakes Ready*



*Teriyak Pineapple Fish*

## CONGRATS! MS. MURIEL QUAMINA RECEIVES HER DEGREE OF MASTER IN ADULT AND CONTINUING EDUCATION



*Muriel receives her certificate from the Registrar, UWI Open Campus.*

CONGRATULATIONS TO MS. MURIEL QUAMINA, head of the Fish Processing Unit who was recently awarded the degree of *Master in Adult and Continuing Education* from the University of the West Indies. The Graduation Ceremony took place in Grenada.

### Thesis submitted by Ms. Quamina for Masters in Adult and Continuing Education

The Thesis took the form of an investigation into distance education strategies used in the delivery of a fish processing training course in a rural community in Trinidad. The fishing community of Matelot located on the North Coast, Trinidad and Tobago, has had difficulty in accessing fish processing education and training, because of its remoteness.

Training is offered at Caribbean Fisheries Training and Development Institute (CFTDI) on the extreme West Coast. A pilot distance education (DE) initiative, for Matelot was attempted. The research study sought to address the problem of how best to provide fish processing

education to such a remote community; therefore, an investigation was undertaken of the strategies used to deliver the DE, by targeting the trainees who participated in the training course.

Research instruments included a semi-structured self-administered questionnaire followed by personal interviews. The themes arising in the study considered four strategic areas specifically, course delivery; course assessments; learner challenges; and learners' recommendations for future training courses. There were several objectives of the study, however, two key objectives were firstly, the provision of insights pertaining to how distance learning strate-

gies can be applied to meet critical and relevant training needs within remotely located fishing communities such as Matelot. Secondly, to divulge practical information on the delivery of DE within the field of fish processing education, that will ultimately assist with planning for the mitigation of challenges to learners.

Overall the study provided a wealth of information, in the form of insights into the learner perspective. and has contributed to literature within the field. From all indication, the study appears to be a first of its kind for the country, and perhaps the English-speaking Caribbean.

# CFTDI CAREER DAYS HIGHLIGHTS

**W**E TOOK THE OPPORTUNITY to promote the value of the training programs offered at the Institute by participating in several Exhibitions and Career Days.

In July, we were at the Matelot Fisherman's Day Celebrations and in August we showcased a booth at UTT's Maritime Science Exhibition which was held at Trincity Mall.

In September, we were at Egypt Village Government School and in October at St. Mary's Anglican School and St. Mary's Children's Home both based in Tacarigua.



Captions—clockwise from left to right:

- 1 *Mr. Derek Archer and other staff members (in background) serving fish products.*
- 2 *Sherrel Patrice and other staff members (in background) serving fish products to Matelot attendees.*
- 3 *Catering staff members—Elsa Subit, Luann Albert-Theodore and Patricia Isaac.*
- 4 *Mr. Derek Archer giving a demonstration.*
- 5 *Jester Garcia chats with a member of the community.*
- 6 *Staff members serving fish products to Matelot attendees.*
- 7 *CFTDI strong—staff members who made the day a success for the Matelot exhibit.*
- 8 *Jester Garcia engages his audience.*
- 9 *A Matelot community member with his CFTDI package.*
- 10 *Mr. Nigel Wint—Registrar.*
- 11 *Quincy Philip, Malika Benjamin and Marcus Goring.*
- 12 *Jester Garcia giving a demonstration.*

# CFTDI CAREER DAYS HIGHLIGHTS CONT'D



1



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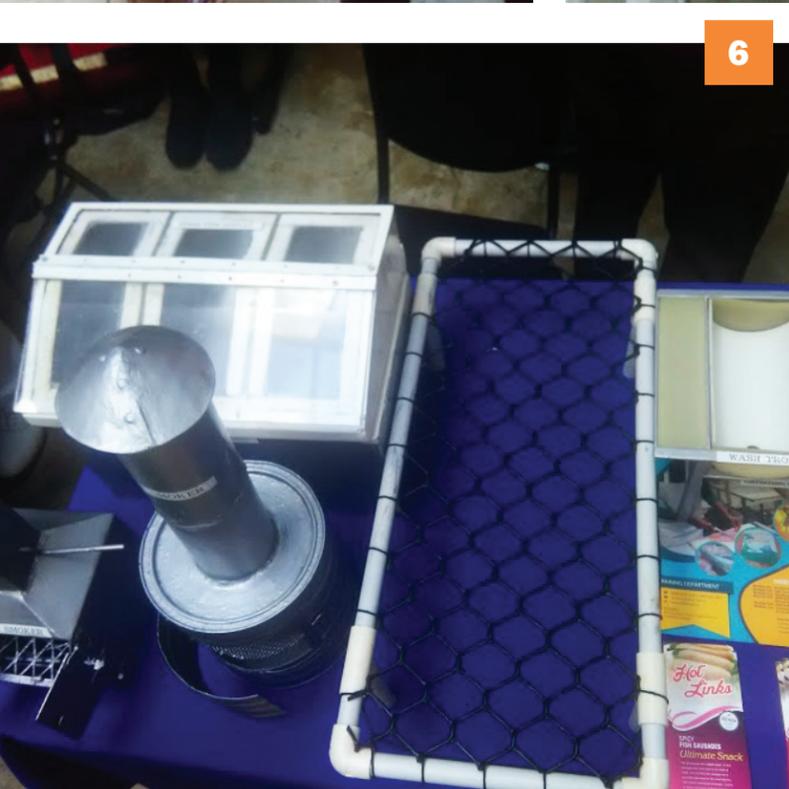
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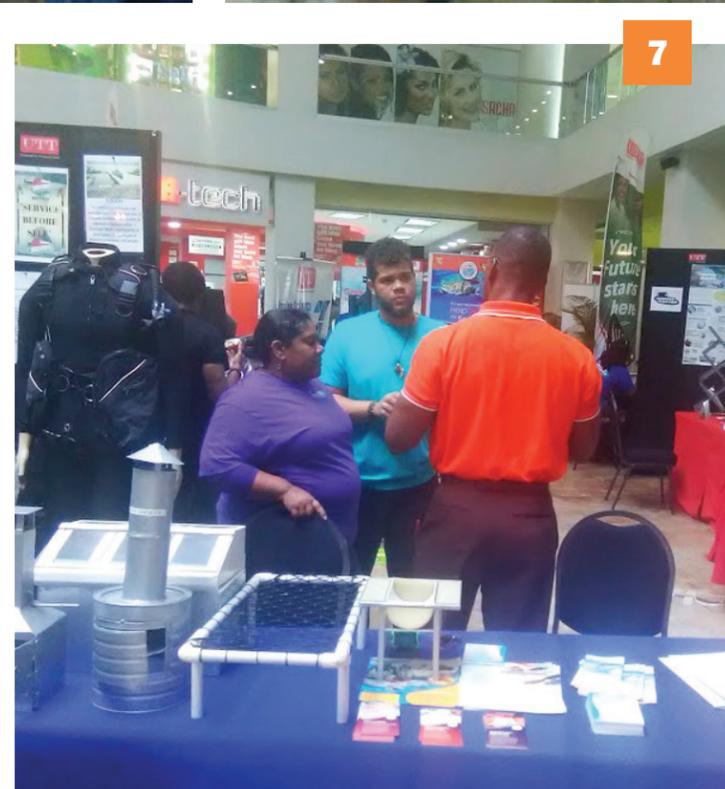
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8

Captions—clockwise from left to right:

1. *Getting an early start*
2. *Marvin explaining the Fish Processing Unit's smoking process to our Coast Guard neighbours*
3. *Jessie, CFTDI alum, Mr. Leequay and Nigel*
4. *Jester explains the workings of the two stroke out-board machine*
5. *Nigel speaking with Professor Festus Addo-Yobo , Process Engineering Unit, University of Trinidad & Tobago*
6. *Fish Processing Unit Smoker display*
7. *Nigel speaking to Dr. Reia Guppy, Assistant Professor, Marine Sciences, University of Trinidad & Tobago*
8. *Part of CFTDI's team at Trincity, Mr. Jester Garcia, Mr. Marvin YoukSee, and Mr. Nigel Wint. (Ms. Muriel Quamina and Ms. Tricia Stewart not in picture)*

# Christmas on THE BOARDWALK



On the Boardwalk, we'll be having some fun.... And so it was. For the Christmas 2017 celebrations, CFTDI staff chose to party outdoors at the scenic Chaguaramas Boardwalk. The fresh ocean breeze, good food and drinks, and a wonderful comraderie made for a lovely evening of joy and laughter. Same place, same time again this year?



## CARIBBEAN FISHERIES TRAINING AND DEVELOPMENT INSTITUTE SEAFOOD TECHNOLOGY PROGRAMME

1<sup>st</sup> Semester 2018

| COURSE  | DURATION | JANUARY              | FEBRUARY | MARCH   | APRIL   | MAY     | JUNE    |
|---|----------|----------------------|----------|---------|---------|---------|---------|
| Staff Training  | 2 weeks  | ← 22 →               | ← 2 →    |         |         |         |         |
| Techniques in Merchandising of Fish                         | 2 days   |                      | 6 ← 7    |         |         | 1 ← 2   |         |
| Chilled and Frozen Finfish Handling & Processing (Mod. 101) | 1 week   |                      |          | 5 ← 9   |         | 8 ← 11  |         |
| Salt Curing Drying & Smoking (Prerequisite Mod. 101)        | 2 weeks  |                      |          | 12 ← 23 |         | 15 ← 25 |         |
| Awareness Programme for Secondary Schools                   | 2 days   |                      |          |         | 4 ← 5   |         | 6 ← 7   |
| Utilization of Fish in Salads                               | 3 days   |                      |          |         | 10 ← 12 |         | 12 ← 14 |
| Fish Handling for Vessel Operators & Crew                   | 2 days   |                      |          |         | 17 ← 18 |         | 26 ← 27 |
| Shellfish Processing  | 1 week   | Available on Request |          |         |         |         |         |
| Field Trips to CFTDI (Prim., Sec., Ter.)                    | 1 day    | ← 19 & 25 →          |          |         |         |         |         |
|   |          | Dates Available      |          |         |         |         |         |



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FB: Caribbean Fisheries Training and Development Institute

## MARITIME TRAINING PROGRAMME

### 1<sup>st</sup> Semester 2018

| COURSE                                       | DURATION | JANUARY   | FEBRUARY  | MARCH     | APRIL     | MAY      | JUNE     |
|--|----------|-----------|-----------|-----------|-----------|----------|----------|
| Basic Training                               | 8 days   |           | 19 <—> 28 |           | 9 <—> 18  | 7 <—> 14 |          |
| Basic Training Revalidation                  | 3 days   | 17 <—> 19 |           | 7 <—> 9   |           |          |          |
| Boat Master III                              | 10 days  |           |           | 12 <—> 13 |           |          |          |
| Boat Master II                               | 10 days  |           |           |           | 9 <—> 21  |          |          |
| Security Awareness A-VI / 6-1                | 1 day    | <— 25 —>  |           |           |           |          |          |
| Security Awareness                           | 1 day    |           | <— 21 —>  |           | <— 19 —>  |          |          |
| Advanced Firefighting                        | 1 day    |           | 5 <—> 9   |           |           |          |          |
| Medical First Aid                            | 5 days   |           |           | 5 <—> 9   |           |          |          |
| Ratings forming part of a Navigational Watch | 10 days  |           |           |           |           |          | 4 <—> 15 |
| Ratings forming part of an Engineering Watch | 8 weeks  |           |           | 5 <—> 27  |           |          |          |
| Outboard Maintenance & Repairs               | 5 days   |           |           | 12 <—> 16 |           |          | 4        |
| Proficiency in Survival Craft                | 5 days   |           | 26 <—>    | > 2       | 23 <—> 27 |          |          |
| Oil/Gas Chemical Tanker Safety               | 10 days  |           |           |           |           |          |          |

ON REQUEST