

Seafood Technology
Short Course and Workshop
February 22 – 24, 2006

Registration Form

Name _____

Position _____

Company _____

Address _____

Postal Code _____ E-mail _____

Telephone () _____ FAX () _____

Course Tuition:	Regular	Early Discount
Fee	\$750.00	\$ 700.00
HST	<u>112.50</u>	<u>105.00</u>
Total	\$862.50	\$ 805.00

To receive the Early Discount, cheques must be received by January 31, 2006. Make cheques payable to Dalhousie University. (HST No. 886806561)

The registration fee includes course materials, coffee and lunches, as well as an evening social and a certificate of participation.

Registrants will be accepted and confirmed in the order their applications are received. Payment must be received to ensure a place in the class. For further information please call Joann Scott at (902) 494-6225 or Tom Gill (494-6031); Fax (902) 420-0219 (email: tom.gill@dal.ca). Complete and mail the attached form with tuition to:

Canadian Institute of Fisheries Technology
Dalhousie University
P.O. Box 1000
Halifax, Nova Scotia B3J 2X4

ACCOMMODATIONS

The Cambridge Suites, located one block from the University, are complete with microwave and refrigerator, complimentary continental breakfast and exercise facilities. Please telephone 1-800-565-1263 or (902) 420-0555 or fax (902) 420-9379 before January 22, 2006 and state that you are attending the course at CIFT as a special daily mini-suite rate is available to registrants.

REGISTRATION

Complete the attached registration form and return to:

Canadian Institute of Fisheries Technology
Dalhousie University
P.O. Box 1000
Halifax, Nova Scotia B3J 2X4

Tel: (902) 494-6225 Fax: (902) 420-0219

WITHDRAWAL AND CANCELLATION POLICY

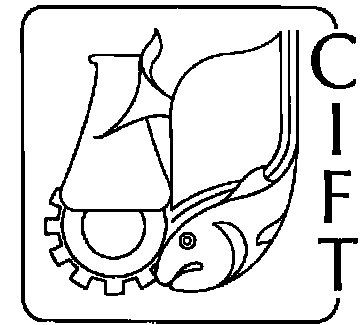
Withdrawal of registration must be made at least thirty days prior to the start of the course for fee to be refunded. You may, however, substitute another individual to attend in your place. If the course should be cancelled, registrants will be contacted and provided with a full refund. CIFT's liability is limited to the return of the registration fee.

SOCIAL EVENING

Registrants are invited to join us for a social gathering following Workshop sessions on Thursday, February 23, during which various seafood products will be available for tasting. Participants are welcome to bring samples of their products for sharing at this event, if desired.



DALHOUSIE
University



Seafood
Technology
23rd Annual
Short Course



3-Day
Format

Halifax, Nova Scotia
February 22–24, 2006

Canadian Institute of
Fisheries Technology

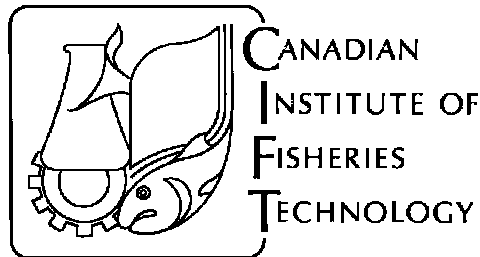
SEAFOOD TECHNOLOGY

COURSE DESCRIPTION

This course is intended to provide practical, relevant information on process operations and quality aspects in the traditional fishery as well as the aquaculture seafood industry. It will cover fish and shellfish handling, processing, preservation, quality control and sanitation. Instruction will include hands-on quality assessment, demonstrations and discussion workshops on key industry issues. The program has been designed to give a comprehensive overview of today's seafood processing industry.

WHO SHOULD ATTEND

This course is aimed at all levels of personnel concerned with fish handling and processing. Managers, supervisors, trainees and others involved in various sectors of the industry from harvest to retail, including export, would benefit. The course will be broad in scope, focussing on fundamentals and current good practices, with an emphasis on practical aspects of fish handling.



PROGRAM OUTLINE

- * Biological Factors Affecting Processing
- * Quality Assurance
- * Proteins, Enzymes and Post Mortem Changes
- * Microbiology and Microbial Spoilage
- * Quality Assessment / Food Safety
- * Health Hazards
- * Food Distribution Systems
- * Marketing
- * Shelf Life Extension
- * Fats and Oils and Post Mortem Changes
- * Colour and Texture Measurement
- * Sanitation
- * Harvesting Aquaculture Products
- * Packaging
- * Sensory Evaluation
- * Test kits
- * Biological Factors Affecting Shellfish
- * Lobster Handling
- * Handling Live Shellfish
- * Shellfish Quality
- * Biosecurity for Aquaculture

CUSTOM SPECIALIZED WORKSHOPS AVAILABLE ON REQUEST

Previous courses include

- ✓ HACCP
- ✓ Sensory Evaluation
- ✓ Seafood Quality
- ✓ Steelhead Marketing

INSTRUCTORS

Dr. Robert G. Ackman, Professor Emeritus, considered one of the world's leading authorities in the area of edible fats and oils, particularly fish oils.

Dr. Sue Budge, Assistant Professor and new to CIFT, Sue is a marine lipid specialist with a strong background in chemistry and food analysis.

Dr. Tom Gill, Professor at CIFT, is a recognized specialist in fish biochemistry, marine bioactives, pigments, toxins and seafood preservation. Tom is particularly interested in marine antimicrobial peptides from processing waste.

Steve Owen, an Industrial Technology Advisor of the National Research Council, IRAP, and is based at CIFT.

Doug Singer, Food Technologist, is responsible for the pilot plant at CIFT. He has more than 25 years of experience in research and development projects on food products handling, processing, and analysis.

Dr. Alex Speers, Director of CIFT at Dalhousie, has 20 years of experience with the food sector in industry and university settings. His expertise includes food texture, sensory analysis and quality assurance.

John Thompson, Food Chemist and Research Associate at CIFT with experience in the analysis of seafood and a variety of other commodities.

Anne Timmins, Lipid Chemist, is responsible for the lipids wet chemistry laboratory. She has more than 20 years of experience in research and development projects on food lipids and shellfish tainting.

Dr. Lisbeth Truelstrup Hansen, Associate Professor, is an experienced microbiologist with expertise on microorganisms involved in spoilage and safety of seafood products and QMP implementation.
