

Seafood Technology Unit A

Introduction to Unit content

Overview

- **Number of sessions:** 12 x ½ day sessions

Course content:

- Fishing methods
- Aquaculture
- Fish Identification
- Fish quality indicators
- Specifications
- Primary processing
- Quality assurance procedures
- HACCP
- Legal requirements
- Packaging and labelling

Week 1-2

- Fish Identification
- Fishing methods
- Aquaculture
- Fish quality
- Quality assessment
- Fish identification

Week 3-4

- Fish quality II
- Freezing processes
- Packaging of fishery products
- Primary processing
- Specifications

Week 5-6

- HACCP
- Flow diagrams
- Legislation

Student Requirements

- White coat, no buttons
- Hat, suitable for use in Food Operations
- Sensible footwear for Industry visits

Visits

- Landing site
- Fish auction
- Primary processor
- Fish monger / supermarket