

Advanced Fish Quality Assessment Training Course - programme for courses



Monday			Tuesday		Wednesday			Thursday		Friday		
Time	Activity	Location	Activity	Location	Time	Activity	Location	Activity	Location	Time	Activity	Location
8:30:00					8:30:00					8:30:00	Standardisation of Assessment practices	Wet Practical area / Presentation Room
8:45:00					8:45:00					8:45:00		
9:00:00	Introduction	Presentation Room	Raw Fish Assessments - by Group	Wet Practical Area	9:00:00	Assessment Theory (Flatfish)	Presentation / Wet Practical Area	Assessment Theory (Pelagic and Other)	Wet Practical Area	9:00:00		
9:15:00					9:15:00					9:15:00	Assessment of seafood products available to the public - blind scoring	Wet Practical Area
9:30:00	Introductory Seafood Quality Assessment - Roundfish	Presentation Room			9:30:00	Raw Fish Assessments (Flatfish) - Group				9:30:00		
9:45:00					9:45:00					9:45:00		
10:00:00	Break		Break		10:00:00	Break		Break		10:00:00		
10:15:00					10:15:00					10:15:00		
10:30:00	Introductory Seafood Quality Assessment - Roundfish	Presentation Room	Raw Fish Assessments - Teams	Wet Practical Area	10:30:00			Raw Fish Assessments (Pelagic and Other) - Group and Individuals	Wet Practical Area	10:30:00	Break	
10:45:00					10:45:00					10:45:00		
11:00:00					11:00:00	Raw Fish Assessments (Flatfish) - Group and Individuals (Cont)	Wet Practical Area			11:00:00	Assessment of seafood products available to the public - results	Wet Practical area / Presentation Room
11:15:00					11:15:00					11:15:00		
11:30:00	Practical exercises - Taste Calibration	Presentation Room			11:30:00					11:30:00	Review of Seafood Quality - discussion	
11:45:00					11:45:00					11:45:00		
12:00:00					12:00:00					12:00:00		
12:15:00					12:15:00					12:15:00		
12:30:00	Lunch		Lunch		12:30:00			Lunch		12:30:00	Evaluation, and conclusion of course	
12:45:00					12:45:00					12:45:00		
13:00:00	Training Opportunities	Presentation Room			13:00:00					13:00:00		
13:15:00					13:15:00					13:15:00		
13:30:00			Cooked Fish Assessments (Round) - Group/Teams	Wet Practical Area	13:30:00					13:30:00		
13:45:00	Setting up Teams	Presentation Room			13:45:00	Cooked Fish Assessments (Flatfish)	Wet Practical Area			13:45:00		
14:00:00					14:00:00			Cooked Fish Assessments (Pelagic and Other)	Wet Practical Area	14:00:00		
14:15:00					14:15:00					14:15:00		
14:30:00	Fish Assessment Quiz - questions	Presentation Room			14:30:00					14:30:00		
14:45:00					14:45:00					14:45:00		
15:00:00			Raw Fish Assessments - Individual Assessments	Wet Practical Area	15:00:00	Raw Fish Assessments - Individual Assessments	Wet Practical Area			15:00:00		
15:15:00	Fish Assessment Quiz - answers	Presentation Room			15:15:00					15:15:00		
15:30:00					15:30:00			Other Assessment Schemes	Presentation or Wet Practical Area	15:30:00		
15:45:00					15:45:00					15:45:00		
16:00:00					16:00:00					16:00:00		