

**Seafood Technology
Short Course and Workshop**
February 27 – 29, 2008

Registration Form

Name _____

Position _____

Company _____

Address _____

Postal Code _____ E-mail _____

Telephone () _____ FAX() _____

Course Tuition:	Regular	Early Discount
Fee	\$750.00	\$ 700.00
HST	105.00	98.00
Total	\$855.00	\$ 798.00

To receive the Early Discount, cheques must be received by January 31, 2008. 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 contact Elizabeth MacDonald (902) 494-6030 or Tom Gill (902) 494-6031, email: tom.gill@dal.ca, fax (902) 420-0219. 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, 2008 and state that you are attending the course at CIFT as a special 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

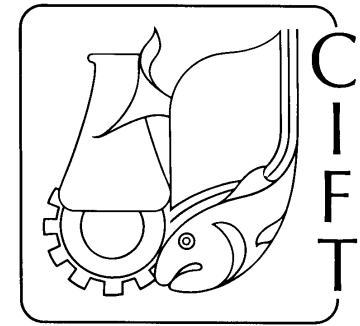
Tel: (902) 494-6030 Fax: (902) 420-0219

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 Feb. 28, during which various seafood products will be available for tasting. Participants are welcome and encouraged to bring samples of their products for sharing at this event.



**Seafood
Technology**
24th Annual
Short Course

**3-Day
Format**

Halifax, Nova Scotia
February 27–29, 2008

Canadian Institute of
Fisheries Technology



DALHOUSIE
University

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
- * Microbiological Spoilage
- * Seafood Health Hazards
- * Proteins, Enzymes and Post Mortem Changes
- * Traditional and Advanced Preservation Methods
- * Quality Assessment
- * Fats and Oils and Your Health
- * Cold Storage Effects
- * Sanitation and Hygiene Monitoring
- * Meeting Consumer Demands
- * Cold Chain Management
- * Harvesting Aquaculture Products
- * Fish and Shellfish Toxins
- * Sensory Evaluation Techniques
- * Product Stability Analysis
- * Food Safety and Process Control
- * Prospecting the Sea - Marine Bioactives
- * Retailer's Perspective on Current Challenges and Opportunities for Seafood Producers

CUSTOM SPECIALIZED WORKSHOPS

AVAILABLE ON REQUEST

Previous courses included:

- ✓ 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 CIFT. Sue is a marine lipid specialist with a strong background in chemistry and food analysis.

Dr. Tom Gill, Professor and Director of 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.

Dr. Gianfranco Mazzanti, Assistant Professor of Food Engineering at CIFT and has an interest in food processing with specialization in physico-chemical properties of materials.

Steve Owen, has a Master's degree in Food Science and is an Industrial Technology Advisor of the National Research Council, IRAP, and is based at CIFT.

Dr. Allan Paulson, Professor of Food Science (CIFT) and co-founder of the Advanced Foods and Materials Network. His interests lie in polymers, emulsions and gels, thermal processing, food packaging and HACCP.

Doug Singer, Food Technologist at CIFT and is responsible for the pilot plant activities and equipment.

Kathy Spencer is a CIFT technical outreach specialist and project coordinator. She has a Bachelor's degree in Food Science and more than 20 years industrial experience

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 and has expertise in sensory evaluation.