

Seafood Technician Training Course Listings

1. HACCP Basic Course (20 hours)
 - a. The basic HACCP course for all seafood processors
2. HACCP Encore Course (4 hours)
 - a. An advanced HACCP course for those involved in production of ready-to-eat products
3. Food Plant Sanitation Course (6 hours)
 - a. Covers processing plant sanitation and personal hygiene with emphasis on the eight required sanitation records.
4. Quality Assurance/Quality Control for Seafood Processing Plants (10 hours)
 - a. Importance of quality control and how to implement an effective system.
5. Secondary Processing Operations (40 hours)
 - a. Lectures and demonstrations on fish handling, dressing, brining, smoking, canning and packaging.
6. Refrigerations Options and Troubleshooting (16 hours)
 - a. Basic refrigeration including emergency repairs.
7. Business Management for Seafood Processing Operations (8 hours)
 - a. Business plans, loans, taxes, cost benefit analysis
8. Seafood Processing Regulations (4 hours)
 - a. FDA, DEC and EPA regulations and inspections
9. Seafood Packing and Shipping (4 hours)
 - a. Protecting seafood quality during packing and shipping
10. Seafood Supply and Marketing (8 hours)
 - a. Supply and market outlook for salmon, herring, and halibut