



THE UNIVERSITY
OF THE
WEST INDIES



Barbados
Fisheries
Division



TRAINING IN SEAFOOD SAFETY & QUALITY ASSURANCE FOR FISHERS IN COMMERCIAL PUBLIC SEAFOOD MARKETS

Agenda

Dates: Group 1: July 28th-29th / Group 2: July 30th-31st

Venue: Regatta Training Rooms, Cube Blue, Barbados Port Inc.

Time: 9:00 am - 4:00 pm

Participants are required to attend BOTH DAY 1 and DAY 2

Day One – July 28th / July 30th

8:45 – 9:00 am	Distribution of course material to participants
9:00 – 9:15 am	Welcome – Dr. Shelly-Ann Cox, Chief Fisheries Officer
9:15 – 9:25 am	Course Overview
9:30 – 10:30 am	Module 1: Introduction to Food Safety Introduction to food safety terms such as hazards, contamination, cross-contamination and food poisoning/foodborne illness. Participants will understand the importance of food safety procedures in preventing food poisoning and maintaining product quality.
10:30 – 10:45 am	COFFEE BREAK
10:45 am – 12:30 pm	Module 2: Food Safety Hazards in Fish Processing Understanding the main types of food safety hazards (biological, chemical and physical) including examples of pathogenic bacteria, natural toxins, heavy metals, veterinary drug residues and environmental contaminants. Participants will also explore associated risks, control measures and symptoms of foodborne illness and allergic reactions.
12:30 – 1:30 pm	LUNCH BREAK
1:30 – 3:30 pm	Interactive Session – Group Activity
3:30 – 4:00 pm	Review and Questions

Adjourn Day One

Day Two – July 29th / July 31st

9:00 – 9:30 am	Homework review & recap of previous session
9:30 – 10:30 am	Module 3: Hygiene and Sanitation in Fish Processing The importance of personal hygiene and health in fish handling; the proper use of protective clothing and effective handwashing techniques; the difference between cleaning and disinfection; safe use of cleaning chemicals; the importance of cleanliness of equipment and food contact surfaces, waste disposal management and control of food pests; water quality and safety. Participants will also learn about the importance of product traceability and recall procedures; lab testing; implementation of good manufacturing practices (GMPs) and good hygienic practices (GHPs) in maintaining seafood safety; food safety audits/inspections; documentation and record-keeping.
10:30 – 10:45 am	COFFEE BREAK
10:45 am – 12:30 pm	Module 4: Food safety responsibilities of fish handlers in public seafood markets The key responsibilities of fish handlers working in public seafood markets to ensure the safety and quality of fish and fishery products. Participants will appreciate their role in maintaining the cold chain; preventing cross-contamination during display, handling, and storage of fish and other seafood; adhering to personal hygiene standards; proper use and cleaning of market equipment and utensils; management of waste and wastewater; and understanding the legal and regulatory requirements governing market operations. The session will emphasize the importance of individual accountability in safeguarding consumer health and maintaining public confidence in seafood safety.
12:30 – 1:30 pm	LUNCH BREAK
1:30 – 3:30 pm	Interactive Session – Group Activity
3:30 – 4:00 pm	Review and Questions

Adjourn Day Two

FACILITATOR:

Dr. Kelly Brathwaite

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