

Aquaculture and Fisheries Technologies for Food and Health Educators, Seafood Professionals, and Communicators



Great Lakes Regional Seafood Workshop

University of Wisconsin-Milwaukee School of Continuing Education Conference Center
161 West Wisconsin Avenue, Milwaukee, Wisconsin 53203

May 9-12, 2016

Workshop goals: Workshop attendees receiving seafood quality and safety training will increase their technical knowledge and understanding of important global, national, regional and local issues and developments related to seafood safety and human health.

Who should attend: Food technologists, dietitians, nutritionists, extension agents (home economics, fisheries, aquaculture, seafood technology, and food safety) and seafood industry professionals (producers, processors, seafood buyers, distributors, and retail management. Students, journalists, restaurant managers, and others interested in the seafood industry are also welcomed. Because of tour limitations and seafood handling and preparation logistics, registration will be limited to 50 attendees.

What you will learn: The workshop will provide information on current issues, developments and trends for fishery and aquaculture industries and products. Program content covers technical aspects of seafood health and safety from water to table. Seafood products from wild caught and aquaculture sources will be discussed from the following perspectives: nutrition, benefits and risks, food safety, quality and handling, harvest and production methods, processing, HACCP, sourcing, distribution and marketing. In addition to national issues, the program will also address topics of regional and local interest. Formats will include classroom lectures/seminars, demonstrations and local tours of facilities that support the seafood industry.

Where: University of Wisconsin-Milwaukee School of Continuing Education Conference Center, 161 West Wisconsin Avenue, Milwaukee, Wisconsin 53203

Registration fee: \$150 includes partial meals (3 breakfasts, 2 lunches, session breaks, and welcome reception), tour transportation, and resource materials. Online registration is available at <http://www.udel.edu/masaqua>

Trainers: John Ewart and Doris Hicks, University of Delaware Sea Grant Marine Advisory Service. Additional invited speakers are included in the program for their industry and technical expertise to discuss local and Great Lakes regional issues.

Lodging: A list of downtown hotels in the vicinity of the UWM Conference Center is provided on the workshop website. Daily parking for the UWM School of Continuing Education is available in the adjacent Shops of Grand Avenue parking structure.

For additional information about the 2016 Great Lakes workshop and program, contact John Ewart, Aquaculture and Fisheries Specialist, University of Delaware Sea Grant Marine Advisory Service. Phone: (302) 645-4060; Fax: (302) 645-4213; E-Mail: ewart@udel.edu, or visit the workshop Website at darc.cms.udel.edu/sgseafood.