

SEAFOOD SPLASH COURSE FOR SEAFOOD PROFESSIONALS

About the Workshop

The Seafood Inspection Program offers this practical, three-day hands-on seafood training program for Supermarket seafood managers, Chefs, department and foodservice personnel, seafood buyers and merchandisers. The Seafood Splash Course provides a first hand education on the dock, in processing plants and in the classroom. The course combines hands-on labs, lectures, professional skills-building exercises and industry tours in an intensive and comprehensive two and a half-day workshop. Course graduates learn to improve product handling methods and product safety, improve product quality and decrease shrink.

Upon successful completion of the workshop, graduates will receive the U.S. Department of Commerce/National Training Section Certificate of Completion.

In-Company Training-Where we bring the hands-on experience to you!

In addition to the Gloucester, Massachusetts-based program, the Seafood Splash Course can be tailored to meet your specific needs and offered at your location. We offer three day workshops which are effective training alternatives for groups of 10 people or more or can design a custom workshop for your group or corporate "university."

Three of our course offerings include: One-Day Seafood Splash Course, Retail HACCP Workshop, and Seafood Sensory and Quality Evaluation. These sessions provide an excellent foundation for supermarkets and restaurants wishing to improve their existing seafood operations and product quality.

Faculty and Adjunct Staff

Chef Howard Clark
Culinary Institute of America
Michael Bavota
Program Sales and Marketing
Karla Ruzicka
National Training Branch

Jim Ostergard
Peregrinator Marine
Michael DiLiberti
Sensory Training Branch

Robert Metz
National Training Branch
Terriann Reilly
Sensory Training Branch



3-Day Gloucester-based Workshop

Day I - Rockport/Gloucester, MA

5:30 am Meet in Lobby
5:45 Gloucester Display Auction
6:00 Tour: Frozen Products Processing facility
7:45 Seafood Industry Overview
10:00 Tour: Fresh Seafood Processing Facility
11:00 Board van/Boxed Lunch
12:15 pm Tour: Shellfish Depuration facility
Lecture: Molluscan Shellfish Safety and Quality
2:15 Tour: Aquaculture facility-Summer Flounder
Lecture: Seafood Resource: The other side of the story – Aquacultured products
5:30 Return to hotel – Free evening

Day II - Gloucester Training Facility

7:30 am Seafood Sensory Evaluation
11:30 Lunch
12:15 pm Seafood Sensory Evaluation (continued)
3:00 Seafood Sourcing
4:15 Seafood Culinary Techniques
7:00 Dinner
8:15 Return to Hotel

Day III

7:30 am Retail, Foodservice and Consumer Trends
8:30 Top Barriers to Seafood Sales and how to address them!
10:00 Retail HACCP - Making it work at the Supermarket and Restaurant
12:30 pm Lunch
1:00 Controlling Seafood Shrink
2:30 Consumer objections/Role play
4:00 Question and Answer
Award Certificates
4:30 Depart for Boston-Logan Airport
5:45 Arrive at Boston-Logan Airport

Registration Form

Please mail or fax to:
National Training Section
11-15 Parker Street
Gloucester, MA 01930
Attn.: Karla Ruzicka
Tel: (978) 281-9269 Fax: (978) 281-9125

Please accompany registration with form of payment. Program Fee: \$895/per person; \$850/per person for two or more. Fee includes tuition, Seafood Workshop manual, Coffee breaks, 3 lunches and 1 dinner. Transportation is provided during the workshop. Participant must arrange for transportation to and from airport. (Please note: Departure flights must be scheduled after 6:30 PM on the third day)

METHOD OF PAYMENT: Money Order, Certified Check, Visa, Mastercard, American Express or Discover. **Cash and personal checks are not accepted.** Make checks payable to U.S. Department of Commerce-NOAA.

Overnight accommodations are in addition to the workshop fee and are approximately \$75.00/night

Company Name: _____

Address: _____

City/State/Zip: _____

Phone: _____

Fax: _____

Attendee Name(s):

Credit Card: Visa Mastercard AMEX DISC
(circle one)

Cardholder: _____

Card #: _____

Exp. Date _____

Signature: _____

For more information contact:

NATIONAL TRAINING SECTION
USDC/NOAA
11-15 Parker Street
Gloucester, MA 01930
Tel: (978) 281-9124
Fax: (978) 281-9125

SEAFOOD INSPECTION PROGRAM
USDC/NOAA
1315 East-West Highway
Silver Spring, MD 20910
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Fax: (301) 713-1081

or

Call 800-422-2750

Visit Our Web Site:
seafood.nmfs.noaa.gov



SUPERMARKET & RESTAURANT TRAINING

Seafood Splash Course

An intensive three-day
industry workshop for
seafood professionals

Seafood Inspection Program
U.S. Department of Commerce