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

Hotel Indigo, 2203 St Charles Avenue New Orleans Louisiana 70130
April 20-23, 2015

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, dieticians, nutritionists, extension agents (home economics, fisheries, aquaculture, seafood technology, food safety, etc.) and seafood industry professionals (seafood buyers, distributors, retail personnel, etc.) are the primary audience for this technical training program. 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 35 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: Hotel Indigo New Orleans Garden District, 2203 St Charles Avenue, New Orleans Louisiana 70130
Registration fee: $150 includes partial meals (3 breakfasts, 2 lunches, session breaks, welcome reception and seafood demonstration/dinner), tour transportation, and resource materials. Online registration is available at www.udel.edu/masaqua
Trainers: Doris Hicks and John Ewart, University of Delaware; Christina DeWitt and Michael Morrissey, Oregon State University; and Rusty Gaude, Louisiana State University.
Lodging: The Hotel Indigo has rooms available at a special workshop rate from 4/20-24, 2015 (Use Group Code: AFT) for $139.00 per night (single or double occupancy) Tax: 14.75% per night and 1.00 USD. This special rate expires on Tuesday, March 24, 2015 and afterwards regular room rates will apply. The New Orleans Jazz and Heritage Festival opens on April 24th and hotel rooms are in high demand. Please book with the Indigo Hotel directly online www.hotelindigo.com or call 1-877-846-3446 for reservations.
For additional information about the 2015 Gulf Coast workshop and program, contact Doris Hicks, Seafood Technology Specialist, University of Delaware Sea Grant Marine Advisory Service. Phone: (302) 645-4297; Fax: (302) 645-4213; E-Mail: dhicks@udel.edu, or visit the workshop Website at darc.cms.udel.edu/sgseafood
Earlier Workshop Programs: The East Coast program held from April 7-10, 2014 in Lewes, Delaware was the first of the three regional programs with the West Coast workshop in Astoria, Oregon, October 8-10, 2014. Core topics and trainers for all three workshops are the same. Additional invited speakers are included in regional programs for their industry and technical expertise and to address local and regional issues. Tours highlight different types of seafood industry facilities in each region.