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.

What you will learn: The workshops 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, each program will also be designed to address topics of regional and local interest. Formats will include classroom lectures/seminars, local tours of production and processing facilities in support of aquaculture and fisheries industries, seafood market and distribution centers, award winning Chef prepared dinner demonstration and seafood issue analysis and consumer communications strategies by Tamar Haspel, columnist for the Washington Post and Margaret Barrette, Executive Director, Pacific Coast Shellfish Growers Association (PCSGA).

Where: Seafood Research & Education Center, Coastal Oregon Marine Experiment Station, Oregon State University, 2001 Marine Drive, Astoria, OR 97103

Registration fee: $150 includes partial meals (continental breakfast, lunch, session breaks, and reception), tour transportation, and resource materials. Online registration is available at http://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 Cannery Pier Hotel has rooms available at a special workshop rate (2014 OSU seafood workshop) for $96.00 per night plus 10% tax on 10/8 and 9. Please call 888-325-4996 for reservations

For additional information about the upcoming workshop in Astoria, Oregon and the 2015 Gulf Coast 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 John Ewart, Aquaculture and Fisheries Specialist, (302) 645-4060; Fax: (302) 645-4213; E-Mail: ewart@udel.edu or visit the workshop Website at http://darc.cms.udel.edu/sgseafood

Future workshops: The East Coast program held from April 7-10, 2014 in Lewes, Delaware was the first of the three regional programs - West Coast: Astoria, Oregon, October 8-10, 2014. Gulf Coast: New Orleans, Louisiana (Date TBD: March/April - 2015). Tours are different at each location. Core topics and trainers are the same. Additional speakers will be included at each venue for their industry and technical expertise and to address regional issues.