

ATP Runs Seafood Safety Management Course

Jointly sponsored by the Ministry of Foreign Affairs (MFA) and the Japan International Cooperation Agency (JICA), the Seafood Safety Management Course was held from 14 January to 1 February 2008 at the Marine Fisheries Research Department.

Conducted by the Agri-Food and Veterinary Authority (AVA) and the Agrifood Technologies Pte Ltd (ATP), the course served to give foreign government management and laboratory officers a better understanding of seafood safety requirements, various chemical contaminants and the Hazard Analysis Critical Control Point (HACCP) quality assurance system that was relevant to the seafood industry.

19 trainees from 11 different countries, namely, Brunei, Cambodia, Madagascar, Maldives, Myanmar, Philippines, Samoa, Sri Lanka, Timor Leste, Tongga and Vietnam, participated in the course. Trainees were given lectures on seafood safety programmes and regulatory requirements for fish and fish products inspection. There were also laboratory practical sessions on the analytical methods for various tests relating to seafood safety.

As part of their training, participants also visited the laboratories at AVA's Veterinary Public Health Centre, Jurong and Senoko Fishery Ports, mussel and milkfish coastal farms and a wet market.



AVA officers explaining the roles and functions of AVA's VPHC Laboratories

The course was very well received with trainees giving the extra thumbs up for the practical sessions.