**Hands on Training programme on value addition of sea food products**

MPEDA in association with CIFT is planning to conduct Hands on Training programme on value addition of seafood products in CIFT Head Quarters at Kochi and at CIFT Research Centre, Visakapatanam to create awareness and expertise in value addition of shrimps, Cephalopods and fish.

The training programme will cover sensory evaluation, handling of seafood, freshness/appeal of the product and shall give hands on skill development training in preparation of popular products such as Nobashi shrimp, Easy peel, Butterfly sushi shrimp, Coated butterfly, Coated PD tail-on, fish fillet, fish cubes, Coated fish fillet, fish balls, cutlets and preparation of squid rings.

Each programme will be of 3 days duration. Processing workers / supervisors on floor are intended to attend this training programme so as to create a team of skilled workers in the participating unit and also open to Interested exporters / Prospective exporters/ academicians/technocrats etc to produce certain value added products. The trainees have to demonstrate the skills earned during the evaluation session at the end of the training programme.

The training programme at Kochi is kept during **12-14 September,2018**. The programme at Visakapatanam is kept tentatively during **25-27 September,2018**.

The course fee per participant is **Rs.3000/- plus 18% GST. The maximum participants that can be accommodated in each location is 30 Nos.** Participants can pay fees to the concerned filed offices of MPEDA.

Expenses for travel, accommodation etc if any, has to be met by the participants themselves.

Interested exporters / Prospective exporters/ academicians/technocrats etc may register the name by paying prescribed fees at the concerned field offices of MPEDA by way of NEFT/ RTGS/ Demand Draft.

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