Fish Processing & Value Addition Training Course

Professional Development Training Course Outline

Category	Veterinary and Animal Science	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Fish Processing & Value Addition Training Course is designed to empower professionals, entrepreneurs, and fisheries stakeholders with advanced skills in sustainable seafood processing, quality control, and value-added product development. As the global demand for high-quality fish products, ready-to-eat seafood, and functional food innovations continues to rise, mastering these competencies is essential for enhancing profitability, market competitiveness, and operational efficiency. Participants will gain hands-on experience in modern preservation techniques, hygiene standards, cold chain management, and eco-friendly packaging solutions.

This course emphasizes a practical, case-based learning approach that bridges the gap between theoretical knowledge and industry application. Trainees will explore emerging trends in seafood value addition, traceability systems, and international food safety regulations, equipping them to create innovative products such as fish snacks, fish oils, surimi, and fermented seafood delicacies. By the end of the program, participants will be proficient in post-harvest handling, product diversification, and market-ready processing strategies, fostering entrepreneurship, sustainable practices, and global competitiveness in the fisheries sector.

Programme Curriculum

Fish Processing & Value Addition Training Course

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Course Duration

5 days

Course Objectives

1. Master advanced fish preservation and processing techniques for commercial application.
2. Develop value-added seafood products to increase market profitability.
3. Implement food safety management systems (HACCP & ISO 22000) in fish processing.
4. Gain expertise in cold chain logistics and storage optimization.
5. Apply quality control and sensory evaluation methods for processed fish products.
6. Explore innovative fish-based product development such as snacks, oils, and ready-to-eat meals.
7. Understand sustainable fisheries practices and responsible sourcing.
8. Learn modern packaging technologies for seafood shelf-life extension.
9. Enhance entrepreneurial skills for seafood startups and SMEs.
10. Integrate digital traceability and supply chain management tools in seafood operations.
11. Analyze market trends, consumer preferences, and global export opportunities.
12. Solve real-world challenges through case studies on successful fish value addition ventures.
13. Promote nutraceutical and functional seafood products for health-conscious markets.

Target Audience

1. Fisheries entrepreneurs & start-ups
2. Seafood processing professionals
3. Food technologists & quality control officers
4. Aquaculture farmers & hatchery managers
5. Students & researchers in fisheries science
6. Government & NGO fisheries extension officers
7. Exporters and supply chain managers
8. Culinary professionals specializing in seafood

Course Modules

Module 1: Introduction to Fish Processing & Value Addition

- Overview of fishery resources and global market trends
- Types of fish processing methods and equipment
- Principles of **post-harvest handling**
- Introduction to **value-added seafood products**
- **Case Study:** Successful fish processing units in Southeast Asia

Module 2: Fish Preservation Techniques

- Freezing, chilling, and salting methods
- Drying and smoking techniques
- **Modified Atmosphere Packaging (MAP)** for fish
- Shelf-life extension strategies
- **Case Study:** Cold chain optimization in tuna processing

Module 3: Food Safety & Quality Management

- Introduction to HACCP and ISO 22000 standards
- Microbiological and chemical quality control
- Good Manufacturing Practices (GMP) in seafood
- Sensory evaluation methods for product quality
- **Case Study:** HACCP implementation in shrimp processing plants

Module 4: Value-Added Fish Product Development

- Fish fillets, surimi, and ready-to-eat products
- Fish oils, protein powders, and nutraceuticals
- Fermented and snack-based seafood products
- Innovative recipe and formulation development
- **Case Study:** Launch of a value-added fish snack brand

Module 5: Packaging & Storage Solutions

- Vacuum packaging, MAP, and eco-friendly materials
- Cold storage and refrigeration management
- Shelf-life testing and labeling regulations
- Smart packaging and traceability integration
- **Case Study:** Biodegradable packaging adoption in fish exports

Module 6: Processing Equipment & Automation

- Overview of modern fish processing machinery
- Automation in filleting, gutting, and packaging
- Maintenance and operational efficiency
- Selection criteria for small-scale vs industrial units
- **Case Study:** Automation in a mid-size fish processing plant

Module 7: Market Access & Entrepreneurship

- Domestic and international seafood market analysis
- Business plan development for fish processing units
- Branding, marketing, and export documentation
- Financing, investment, and subsidy opportunities
- **Case Study:** Start-up journey of a seafood export company

Module 8: Sustainability & Emerging Trends

- Sustainable fishing and aquaculture practices
- Circular economy approaches in fish processing
- Innovations in functional seafood and health products
- Digitalization and IoT applications in fisheries

- **Case Study:** Traceability and sustainability in premium seafood exports

Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.
- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

Email: info@fineskilltrainingcenter.com | Website: www.fineskilltrainingcenter.com