

# SHELLFISH SAFETY TRAINING WORKSHOP

We cordially invite you to participate in the “**SHELLFISH SAFETY TRAINING WORKSHOP**” to learn about the food safety and sustainable safe oyster production in Hong Kong. Interdisciplinary interaction among decision makers, researchers, oyster growers and general public provides a valuable opportunity to set up a practically feasible solution to monitor bacterial contamination in local oyster farms and the possibilities for sustainable safe oyster production in Hong Kong.

A simplified and an internationally acceptable shellfish testing training will be delivered in a two days workshop. Hands-on training will be provided to participants to learn how to monitor bacterial contamination in aquaculture products and aquaculture waters. By the end of the training workshop, participants would be able to test aquaculture products' quality themselves before selling in the market. The workshop will be conducted in Cantonese.

**Principle Instructor: Dr. Ginger Ko**

**Guest Lecturer: Dr. Rajan**

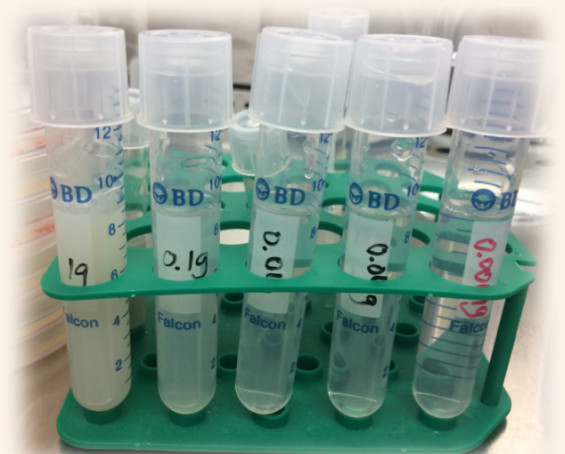
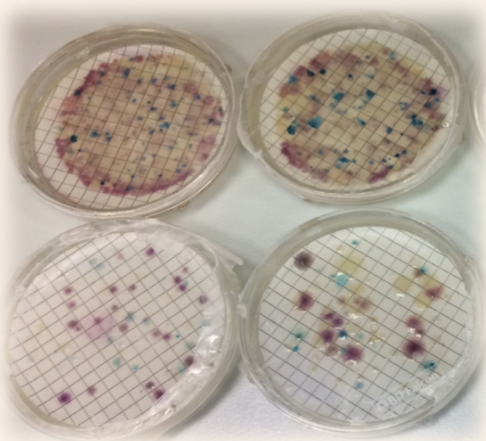
**Date: 12-13 June 2017 (Mon-Tue) 2pm-5pm**

**Venue: Lab H, 2S-20, Kadoorie Biological Sciences Building , HKU**

**For Registration Details and Fees:**

Please contact Dr. Rajan: [rajan@hku.hk](mailto:rajan@hku.hk) or Jessie: [hylaia@hku.hk](mailto:hylaia@hku.hk)

Deadline of application: 9 June 2017



Organizers:

Dr. Rajan of Faculty of Science

Dr. Ginger Ko of Faculty of Science

Prof. T Zhang of Faculty of Engineering

Deepbay Oyster Cultivation Association

State Key Laboratory for Marine Pollution

The Swire Institute of Marine Science (SWIMS)

School of Biological Sciences, HKU



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