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 or Jessie: 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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