

Workshop on Seafood Products Safety and Quality

Time	Day 1 (Sunday 6)	Day 2 (Monday 7)	Day 3 (Tuesday 8) Field Visit By(With coordination with Khamis AL-Falahi and Redha Bait Faraj)	Day 4 (Wednesday 9) Practical (With coordination with: DR. Volodymyr &Khamis AL-Falahi and Sabra AL mughiri)	Day 5 (Thursday 10)
8:30	Registration	Pre/Post harvest requirements for safety & quality assurance	From 5:30 AM 5:30 PM Field Visit Quirat & Sur Landing site Fish Market and Processing plant Breakfast and Lunch will be provided	Practical: Sensory assessment	HACCP Plan development
9:00 - 9.30	Opening Group photo				
9:30-10:00	Coffee Break				
10.00 – 10.30	View in Oman seafood production chain, Goals and Achievements Redha Bait Faraj				

10.30 – 11.00	Break			Break	
11.00 – 11.30	International Regulatory Framework	HACCP Principles and HACCP development steps		Seafood Safety Assurance and tools	Quality & monitoring methods
11.30 – 1.00	Hazards in seafood (Biological)	Seafood Hazards evaluation			Production Chain Seafood safety and quality systems
1.00 – 1.30	Break			Break	
13.30 – 15.00	Hazards in seafood (Chemical)	Introduction to Sensory Assessment		HACCP Tools: Hazards Analysis Worksheet	Discussion and recommendation Handling Certificat
15:00- 17:00		Visit to Centeral Fish Market (AL FELIAJ)			Free tour round Muscat and shopping