

Better standards and new business ventures for entrepreneurs in fisheries sector

This was the highlight of a three-day training on Food Safety and fish value addition for women and youth. In total 22 participants responded to the call. The three-day activity consisted of theory and practical session that was facilitated by the SFA Product Development and Quality Assurance (PDQA) section and CEPS.

This activity is the result of an MoU signed by the PDQA and the COMESA Federation of Women in Business (COMFWB Seychelles) in September this year.

During the three-day training, the participants learned about different topics of food safety, such as chemical, microbiological, and physical hazards, control of food safety contaminants, fish processing, quality assessment, and others. They also had the opportunity to do a practical session with triggerfish, where they prepared fish batter and fillet.

“Since I am already working in this area, this training has provided me with ample knowledge about hygiene and how to provide my clients with quality products. It has also enhanced my understanding on why it is important to comply with the regulations in place regarding food safety contaminants,” says Nella Victor a participant of the training.

On the other hand, Hardy Anacoura believes he has gained valuable knowledge about the various methods of fish processing in Seychelles.

“We are not making full use of our fish resources in Seychelles, but we are now trying to do so. The training has provided me with guidance on exporting salted fish, which is something I would like to pursue in the future”.

The 22 participants received their certificates at a small ceremony in the CEPS conference room at Orion Mall this afternoon. The next training is scheduled for early next year.

