



**International Training Course 2014
Third Round in Viet Nam**

Shrimp - Pangasius Sensory Evaluation

For Black Tiger Shrimp, Vannamei shrimp, Pangasius

Date: 24,25,27/11/2014

With International Sensory Expert:

MR. JAMES BARNETT

*Former senior official of the Food and Drug Administration (FDA),
Over 33 years experience working for the FDA.*

Venue:

Cuu Long Hotel (*)**

52 Quang Trung Str., Ninh Kieu Dist., Can Tho City, Viet Nam

According to statistics of the US FDA and imported seafood warning channels, reasons related to **sensory evaluations** for which seafood shipments were rejected or seafood enterprises were put on warning lists usually have been accounted the highest rates. in which the most reasons were filth and decomposition.

Sensory Evaluation: Scientific method used to evoke, measure, analyze and interpret those responses to products as perceived through the senses of sight, smell, touch, taste and hearing.

This method is considered as method gives fast and accurate results, of which the results depend largely on the qualifications and experience of evaluators.

Necessity to build a qualified, professional and skilled team:

According to sensory evaluation experts, enterprises can fully identify and eliminate defects related to sensory **at the enterprises** through implementation of a preliminary sensory evaluation during whole process from raw material reception to step before shipment. This significantly helps enterprises **eliminate / reduce substandard products** to avoid consequences related to economic damage or reputation damage of the enterprises.

*Following success of the international sensory evaluation training courses conducted in 2005 & 2011, VASEP Training & Trade Promotion Center (VASEP.PRO), under Vietnam Association of Seafood Entrepreneurs (VASEP), intends to organize the training courses on **Export Shrimp and Pangasius Sensory Evaluation** in November 2014. The courses will be instructed by Mr. **James Barnett**, a senior American expert on sensory (former senior official of the US FDA).*



TRAINING COURSE OBJECTIVES

1. Update requirements for sampling and inspecting fishery products of the US FDA.
2. Improve understandings on seafood shipments: why and how they are accepted or rejected based on the regulations and standards of the US FDA.
3. Develop sensitivity of senses including sight, smell, touch, taste in product sensory evaluation;
4. Determine acceptable and rejectable levels, assess decomposition levels of seafood products.
5. Help enterprises eliminate / minimize defects in export shipments.



TRAINING COURSE CONTENT

1. Regulations and standards of the US FDA on acceptable and rejectable levels in sensory evaluation as well as food safety hazards.
2. Tools and techniques of sensory and quality assessment practices of:
 - Prawn, including fresh and cooked shrimp and frozen shrimp of 2 main export species of Vietnam: black tiger shrimp and vannamei shrimp.
 - Pangasius
3. Sensory evaluation practice on shrimp and pangasius samples.

OVER 60% TIME FOR PRACTICE ON SAMPLE



PARTICIPANTS

1. QA/QC, Sensory evaluators, technicians in seafood processing enterprises.
2. Quality control staff, researchers and analyzers at institutes, universities, and governmental authorities related to seafood quality.
3. Raw material collectors, middlemen.

TEACHING METHOD

Learner-centered; time for practice on samples accounts for over 60% time of the courses.

MATERIALS

Training materials curriculum is developed by sensory experts of the US FDA based on basis of sensory evaluation standards applied in the United States, experience in sensory evaluation of the US FDA staff and realistic conditions of key exported seafood products of Vietnam: black tiger shrimp, vannamei shrimp and pangasius. Training materials includes English and Vietnamese versions.

REQUIREMENTS FOR PARTICIPANTS

- Get understandings on seafood
- English understanding is an advantage to improve training efficiency (the courses are supported by interpreter).
- Sensory criteria understandings and sensory experience is an advantage.

CERTIFICATE

Participants who meet requirements of the courses receive complicated certificates in the course ends.



Agenda

Fresh/Frozen Shrimp Sensory

Date, 24-25/11/2014, Cần Thơ, Việt Nam

24th, November 2014

- 8:00 am Welcome and Introduction of Participants –
- 8:45 am Snapshot #1 – Raw Shell-on Shrimp
- 9:45 am Snapshot #2 – Cooked and Peeled Shrimp
- 10:45 am Seafood Quality and Microbiological Issues in Shrimp
- 12:00 noon Lunch – On your own
- 1:15 pm Full Quality Range Demonstration – Vannamei Shrimp
- 2:15 pm Discussion Set – Vannamei Shrimp
- 3:15 pm Practice Test – Vannamei Shrimp
- 4:15 pm Wrap-up and discussion of days work
- 4:45 pm Adjourn

25th, November 2014

- 8:00 am Review of previous days work
- 8:30 am Full Quality Range Demonstration – Black Tiger Shrimp
- 9:30 am Discussion – Black Tiger Shrimp & C&P Black Tiger Shrimp
- 10:30 am Practice Test – Black Tiger Shrimp & C&P Black Tiger Shrimp
- 11:30 am Lunch – On your own
- 12:45 pm Full Quality Range Demonstration – C&P Vannamei Shrimp
- 1:45 pm Discussion Set – Vannamei Shrimp
- 2:45 pm Practice Test – C&P Vannamei Shrimp
- 3:45 pm Final Test – Raw Vannamei & Black Tiger Shrimp; C&P Vannamei & Black Tiger Shrimp
- 4:45 pm Wrap-up and Adjourn, Submission of Evaluation Form and Presentation of Certificates of Course Completion – VASEP.

Pangasius Species: US FDA and Import Concerns

Date, 27/11/2014, Cần Thơ, Việt Nam

27th, November 2014.

- 8:00 am Welcome and Introduction of participants
- 8:30 am FDA Import Concerns and Procedures Related to Pangasius species
- 9:30 am Full Quality Range Demonstration Set – H&G Pangasius species
- 10:30 am Discussion Set – H&G Pangasius species
- 11:30 pm Test Set – H&G Pangasius species
- 12:15 pm Lunch – On your Own
- 1:30 pm Full Quality Range Demonstration Set – Pangasius Fillets
- 2:30 pm Discussion Set – Pangasius Fillets
- 3:30 pm Test Set – Pangasius Fillets
- 4:30 pm Submission of Evaluation Form and Presentation of Certificates of Course Completion – VASEP
- 5:00 pm Adjourn

Further details please contact us:

VASEP Training and Trade Promotion Centre (VASEP.PRO)

Programme Officer: Ms Dzung, Tel: 043. 8354496 – Ext 223; Mobile: + 84 988-428-828 , Email: ngocdung@vasep.com.vn

Programme Officer: Ms Hien Nguyen, Tel: 043. 8354496 – Ext 210; Mobile: + 84 906-076-587 , Email: thuhien@vasep.com.vn

WWW.DAOTAO.VASEP.COM.VN