



INTERNATIONAL TRAINING COURSES 2014  
THIRD ROUND IN VIET NAM

## SHRIMP – PANGASIOUS SENSORY EVALUATION

### Course 1:

**Fresh - Frozen  
Shrimp Sensory**  
Date, 24-25/11/2014

### Course 2:

**Fresh-Frozen Pangasius Sensory:**  
**US FDA and Import Concerns**  
Date, 27/11/2014

Supported by:



**Venue:**

**Cuu Long Hotel ( \*\*\*)**

No. 52 Quang Trung Str., Ninh Kieu Dist., Can Tho City, Viet Nam

### 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.



### Language courses:

The course is conducted in English and translated into Vietnamese.

### Requirments for participants:

- Get understandings on seafood
- Sensory criteria understandings and sensory experience is an advantage.

### 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.



### MR. JAMES BARNETT

James Barnett with over 33 years experience working for the Food and Drug Administration (FDA) as a food and seafood sensory analyst and then as FDA's National/International Seafood Sensory Expert, Jim brings to the table valuable sensory knowledge.

[www.daotao.vasep.com.vn](http://www.daotao.vasep.com.vn)

## Agenda

### Fresh/Frozen Shrimp Sensory

#### 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.

## Agenda

### Fresh-Frozen Pangasius Sensory: US FDA and Import Concerns

#### 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 Demonstraion 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.

#### 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. Individual, Raw material collectors, middlemen.



Over 60% time for practice on samples

## Fee

Unit USD/ Person

Fee	VASEP Member		Non VASEP Member	
	Course 1	Course 2	Course 1	Course 2
Before 10th Nov, 2014	550 USD	200 USD	750 USD	300 USD
After 10th Nov, 2014	600 USD	250 USD	800 USD	350 USD

## Registration Form

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

Country and Postal Code: \_\_\_\_\_

Phone: \_\_\_\_\_

Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

## Payment account information:

**Name of Account Holder:** VASEP Training and Trade Promotion Center

**Account Number:** 28554939 (VND)  
28555059 (USD)  
130277999 (EUR)  
80385249 (JPY)

**Bank Name:** ASIA COMMERCIAL BANK – Thang Long Branch

**City, Postal Code:** Hanoi, 84

**Country:** Vietnam

**SWIFT/BIC code:** ASCB VNVX

## Contact us:

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