

ALL ABOUT THE INDUSTRY

The Quarterly Newsletter of the Competent Authority Team

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IN THE ISSUE

Industry Food Safety Training

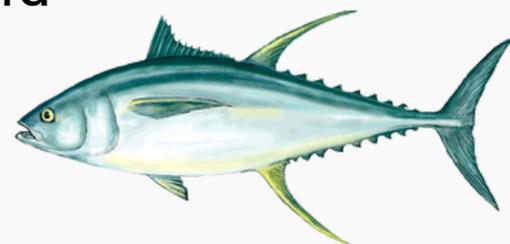
Industry Study Group

Industry Exam



"If everyone is moving forward together, then success takes care of itself."

- Henry Ford



INDUSTRY TRAINING WITH HELDER SILVA

The Competent Authority, together with Industry members (Pan Pacific Foods Inc., Marshall Islands Fishing Venture Inc., and Pacific International Inc.) participated in a two month-long training with Helder Silva via Zoom. The first half of the training focused on food safety, while the second half focused on HACCP development.



FOOD SAFETY



The first course covered numerous topics of food safety for the Competent Authority and Industry members such as:

- Seafood safety and quality regulatory framework
- EU hygiene, contaminants, and sampling regulations
- Seafood safety and quality assurance
- Basics of fishing processing and preservation
- Biochemical changes and bacterial deterioration
- Fish hazards and respective control measures
- Sensory evaluation of fish freshness
- Freezing thermodynamics

HAZARD ANALYSIS & CRITICAL CONTROL POINT

The second session of training focused on HACCP development and implementation. From this session, the Competent Authority team and Industry members obtained a deeper understanding of an HACCP plan from the presentations and assignments given by Helder Silva.



INDUSTRY STUDY GROUP

During both training sessions, the Competent Authority and Industry members gathered together to assemble study groups. Each of the members in the study groups was able to contribute their knowledge to the learning experience, based on the various roles they play in the fisheries sector. This collaborative effort from the study groups led them to complete Silva's exercises successfully. It was great to see everyone work together to help one another fully understand the learning material.



INDUSTRY EXAM

After completing the rigorous training courses in food safety and HACCP implementation with Helder Silva, the CA team and Industry members were required to take two examinations. The examinations tested the participants' efforts and the culmination of their knowledge from the zoom sessions, group meetings, and exercises they have undergone. Much relief was felt after the examinations were completed and passed. The training benefited the participants not only by capacity building but also by enhancing communication skills among the different industries and the Competent Authority.



OUTCOME

The training showcased the importance of teamwork among different entities in fisheries, and the opportunity to learn from one another through each others' strengths and weaknesses. The capacities built upon from the training will be put to use in future endeavors. The Competent Authority team would like to thank the Industry members who participated in this two-month-long training despite their busy work schedules.

WE DID IT!

