

Course Outline

Course Title: Shellfish Harvesting, Processing And Food Safety

Course Code: AQUA 568T

Total Hours: 35 hours

Description: An introduction to potential health hazards and pollution sources that may affect cultured shellfish, and practices and regulations to assure product safety and quality. Topics include: major risks from consumption of unsafe product; the rationale for producing high quality and safe shellfish; and ensuring that products meet seafood industry standards.

Course Objectives:

The student will be able to:

- Identify the risks to shellfish food safety;
- Cite and comply with the relevant regulations and agencies of the Canadian Shellfish Sanitation Program;
- Understand and apply the principles of water shellfish stock sampling procedures;
- Conduct harvesting, handling and shipping practices on the farm to ensure product food safety for both normal and depuration processing; and
- Implement on-farm food safety programs and principles (e.g. HACCP).

Course Modules:

Module 1: Introduction and Background

Module 2: Regulatory Practices

Module 3: Shellfish Monitoring Programs

Module 4: Harvesting Practices

Module 5: Depuration Harvesting and Vibrio Protocols

Module 6: On-farm Food Safety Systems

Prerequisite: None.

Evaluation: Students will be evaluated through a combination of attendance, completion of classroom, lab exercises, field exercises, and assigned reading, and written quizzes and examination.