



VetAgro Sup

École Nationale des
Services Vétérinaires



Date: 1-5 April 2019 (+ preparatory work)

Deadline for registration:
30 January 2019

Duration: 5 days

Venue:

Marcy l'Etoile, Lyon
Field trips to Montpellier (Mediterranean coastal area)

Audience:

- VETERINARY OFFICERS (working in the seafood and aquaculture production, state veterinary officers, Executives of veterinary institutions or agricultural organizations, etc.)
- MANAGEMENT STAFF from private and public sector: seafood production, seafood processing industry and agro industrial sector

Speakers: Representatives of French and European countries Ministry of Agriculture for fisheries and aquaculture at central and local level, representative of a diagnostic laboratory, border inspection veterinary officer, stakeholders of professional sectors...

General Organization:

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Technical Coordination:

French Ministry of Agriculture for fisheries and aquaculture
- Representative of DGAL (central level)
- Panayota ELZIERE (local level)

Language of Tuition: English
(a good English level is required)

Registration:

A registration form is available on the ENSV web-site
<http://www.ensv.fr/registration/>

Tuition fees: 3 000€

Do not cover living expenses in Lyon, travel to France or insurance and visa costs. Living expenses in Lyon are about 100 € a day (accommodation and meals).
(Need-based scholarships are available, please contact us if you want to apply)

www.ensv.fr

2019 ENSV residential course: FISH PRODUCT INSPECTION

Context: during the last three decades, the global consumption of fish and aquaculture products has been multiplied by twelve, according to FAO 2015. It makes fisheries and aquaculture the animal productions with the fastest growth globally. This increase consumption of fish products has a beneficial nutritional impact on the populations, on the fisherman's livelihood, and also on the country's economy. But the rapid growth of the sector can also represent a sanitary threat. The impacts of human activities and climatic changes on water's quality, as well as outbreaks of epizootic diseases in aquaculture, pose a challenge to the sanitary quality of fish and live bivalve mollusks. The *Aquatic Animal Health Code*, first published by OIE in 1995, is a support for countries in their efforts to develop their fish and aquaculture product trade across border.

In Europe, the consumption of seafood products is regularly increasing, with a large part coming from imports. In 2016, the EU ranked fifth in the world production of fisheries and aquaculture, making it a global key player, with harmonized standards within the member countries.

Main objective: Being familiar with the European Union Member States' Official Services for the approval and registration of fisheries and aquaculture establishments.

Learning objectives / contents:

- Prior to the course:
 - Documents to read before the course will be provided.
 - Analysis of strengths and weaknesses of national inspection plan. Identification of gaps, main outcomes and solutions. Preparation of a short presentation.
- During the classroom training course:
 - To show concretely how French and European Inspectors implement official controls, including surveillance and evaluation of the HACCP systems (documentary checks, on-site inspection in the establishments, etc.).
 - to better understand the concrete use of the inspection tools
 - to be able to update the corresponding procedures in the participants country (when relevant).

Teaching methods: lectures, practical training based on case studies, working group, questions, sharing experiences, discussing on building harmonized method, field visit with meeting of different stakeholders...

The **study visit** will take place on the Mediterranean coast. It will include:

- Visits to French Local Veterinary Services and diagnostic laboratory.
- In-office study of the establishments' approval dossier.
- Visits of points of interest (for example: landing points, fish Market (Auction), shellfish farm, crustaceans processing plant, small and large shellfish farms, purification and expedition centres).

Prerequisites: minimum of 3 to 5 years of relevant professional working experience.