

SHORT TERM TRAINING PROGRAM

Microbiological quality testing of seafood- Tools and techniques

19th to 23rd December 2022

A short-term training programme on "Microbiological quality testing of seafood- Tools and techniques" was conducted from 19th to 23rd December, 2022 at Fish Processing Technology Department of ICAR-CIFE, Mumbai. This training program was intended for seafood quality managers, laboratory technicians, food microbiology students and researchers. A total of nine trainees participated in this hands on training programme. The trainees included BFSc students, MSc Biotechnology students, MSc Oceanography students and project assistant from various colleges and research institutes across India. The topics covered in the training included theory and practical classes on biosafety in microbiology laboratory, basic microbiological techniques such as media preparation, plating, enrichment, isolation of pure cultures and biochemical identification of both normal and pathogenic bacteria from fish and shellfish. The training comprehensively covered the standard methods of isolation of fish-borne human pathogens such as *Escherichia coli*, *Salmonella*, and *Vibrio* spp., their identification by conventional biochemical methods and PCR. Emphasis was given on learning basic molecular methods that can be employed in a seafood testing laboratory for detection of pathogens of human health significance associated with seafood.

