Mrs. Carla Marcelle-Boyce is currently the Consumer Education Specialist of the Seafood Industry Development Company Limited (SIDC) and has seven (8) years’ experience in the field of quality assurance, six (6) of which in the seafood sector. Mrs. Marcelle-Boyce holds a Master of Science in Food Science and Technology and Bachelor of Science degree in Chemistry with minors in Biology and Environmental and Natural Resources Management from the University of the West Indies. She is a Certified Lead Auditor in Quality Management Systems ISO 9001:2015 and a Certified HACCP Auditor (ASQ-CHA).

Abstract:

The Report on the Survey on Seafood Consumption Patterns in Trinidad and Tobago (2003) indicated that 21.9% of respondents purchased fish and fish products at the retail market, 8.1% did so at the wholesale market, 28.9% at the supermarket, 2.2% at the specialty fish shop, 14.3% purchased at the fish stall on the road, 20.1% purchased at the beach, 37.3% purchased from itinerant vendors and 21.2% purchased fish and fish products from the public market. With the issues plaguing our local fishery sector, consumers are weary of purchasing local fish and fishery products and with the increase in globalization, imported fish are readily available to the local market. They include a range of delicatessen products, breaded and battered products, as well as a variety of new canned and frozen seafood. With the emerging trend of ready to cook/ready to eat fish and fishery products and the newly acquired consumer taste of sushi and sashimi, how can the consumer assess the quality of product that is presented to them at point of purchase? The presentation entitled Aquatic Food - A Consumer's Point of View entails a classification of aquatic food, market forms, guidelines for purchasing, evaluation of fresh, chilled and frozen fin fish and shellfish and best practices at home (freezing, thawing, cooking). Consumers need to be aware and reminded of proper seafood handling and storage techniques and the importance of maintaining the cold chain, from the time of harvest to the time of consumption, at all times.

Free Presentation
Date: Thursday 26th January, 2017
Time: 12:00 p.m. - 1:30 p.m.
Venue: Room C 1, Sir Frank Stockdale Building, Faculty of Food and Agriculture, UWI

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Refreshments would be served.