

Knowledge Exchange - Project 4

Oyster Food Safety: a training workshop

"Sustainable, safe and clean oyster farming in Hong Kong"

Hand-on practical and field trip are organized to promote interdisciplinary collaboration among decision makers, researchers, and oyster growers to learn a practically feasible methodology to monitor bacterial contamination in locally produced oysters for safe consumption in Hong Kong. A two-day workshop aimed at improving the understanding of the food safety practice together with a five-day field trip in Vancouver aimed at improving our understanding of safe oyster production from Canadian oyster growers.

A simplified but an internationally acceptable testing protocol that are developed and optimized at HKU to monitor bacterial contamination in shellfish was delivered. This hands-on training workshop has provided for oyster growers to monitor bacterial contamination in their aquaculture area and products. In the end of the training workshop, oyster growers were able to test oysters' bacteria content before selling to the market.

Due to this training workshop, all stakeholders are convinced that Hong Kong need an oyster hatchery for technology transfer – as result, our lab has secured >5.3 million HKD from Sustainable Fishery Development Grant in 2020

SCIENTIFIC INPUT ON CURRENT AND FUTURE CHALLENGES FACING
HONG KONG OYSTERS AQUACULTURE

We invite you to apply and participate in the
-PUBLIC LECTURE AND FORUM
a **"TRAINING WORKSHOP"** and two
overseas **"FIELD TRIPS"** to know the current
status and future of Hong Kong's Deep Bay oysters

PUBLIC LECTURE AND FORUM
5 June 2015 (Fri)
Venue: 6N-11, KFSB, HKU
Time 4:00pm to 5:30pm
6:00pm Wine reception*

**SAVING OYSTERS IS
TO SAVE OURSELVES**

Here, experts will discuss current status and future of the Hong Kong's tasty and white meat oyster. Specifically, possibilities for sustainable and commercially viable oyster aquaculture in Deep Bay will be discussed.

Decision makers, researchers and the general public will also discuss the opportunities, challenges and options to work together effectively to produce oyster seeds for sustainable oyster aquaculture in Hong Kong

TARGET AUDIENCE
Oyster growers, students, researchers, AFCD and NGOs

SPEAKERS & TRAINERS
Aileen Tan, Alan, Rajan, Shu Xiao, Yun Lam and Ziniu Yu and many others

**Workshop
How to start oyster hatchery**
Please register online before 20 May 2015
6-7th June 2015 (Sat and Sun)
Venue: The Swire Institute of Marine Science (SWIMS)

Here, we will provide hands-on training on all aspects of oyster seed production through small-scale hatchery for a sustainable aquaculture

FIELD TRIPS
Please register online before 10 May 2015
12-14 June 2015 (Zhanjiang, China)
A trip to "Marine Economic Animal Research Station" and oyster hatchery in Zhanjiang will show us how oyster seeds are produced using traditional methods.
23-25 June 2015 (Penang, Malaysia)
We will go to Penang to see how oyster seeds are produced in a "hi-tech" oyster hatchery

*R.S.V.P. via website:
<http://www.biosch.hku.hk/ecology/hkoyster2015/index.html>