

AQUACULTURE TRAINING

The near depletion of fisheries stocks in Ghanaian waters has necessitated the drive towards aquaculture to ensure the availability of fish in our markets to ensure food security and offset malnutrition.

The Fisheries Commission is encouraging more Ghanaians to take up aquaculture as a business or as a supplementary livelihood venture to help people generate more income for their use.

Many people have gone into aquaculture without acquiring the skill from credible sources. This has resulted in loss of their investment.

DFTC therefore wants to collaborate with Fisheries Commission to organise a training programme for interested persons in aquaculture. The training would be done in three days for thirty (30) participants at a time.

The first day would be dedicated to pond construction, the second day would be dedicated to pond management and the third day would be used for post-harvest handling, value addition and marketing.

DFTC facility has the capacity to train 35 participants at a go

Aquaculture training will be organized for 3 days covering the whole value chain of catfish farming.

The programme will be non-residential, however, any participants who desires onsite accommodation during the training, will be linked to a hostel facility for a fee to be paid by the participant.

Breakfast and lunch will be provided during the entire 3-day program.

Training will cover Pond Construction, Catfish Rearing Practices, Value Addition and Starting Catfish as a profitable business.

Objectives

- To train interested youth in acquiring skills in aquaculture.
- To train interested persons acquire knowledge and skill in post-harvest handling and marketing of farmed fish.

Programme Outline

Day1

#	Activity	Time	Responsible person
1	Arriva and Registration	8:30-9:00am	DFTC Staff
2	Opening	9:00-9:30am	
3	Breakfast	9:30-10:00am	All
4	Aquaculture holding facilities	10:00-12:00noon	Tonny Wasipe
5	Question Time	12:00-1:00pm	All
6	Lunch	1:00-2:00pm	All
7	Aquaculture holding facilities continued	2:00-3:00pm	Tonny Wasipe
8	Closing	3:00pm	

Day2

#	Activity	Time	Responsible person
1	Arriva and Registration	8:30-9:00am	DFTC Staff
2	Recap of previous Day's lesson	9:00-9:30am	
3	Breakfast	9:30-10:00am	All
4	Fish Management	10:00-12:00noon	Tonny Wasipe
5	Question Time	12:00-1:00pm	All
6	Lunch	1:00-2:00pm	All
7	Induced Breeding of Catfish	2:00-3:00pm	Tonny Wasipe
8	Closing	3:00pm	

Day3

#	Activity	Time	Responsible person
1	Arriva and Registration	8:30-9:00am	DFTC Staff
2	Recap of previous Day's lesson	9:00-9:30am	
3	Breakfast	9:30-10:00am	All
4	Harvesting, degutting and cleaning	10:00-12:00noon	Emelia Nortey
5	Smoking /Grilling	12:00-1:00pm	All
6	Lunch	1:00-2:00pm	All
7	Packaging	2:00-2:30pm	Emelia Nortey
8	Setting up a Catfish Business	2:30-3:30pm	Owusu Kwakye
8	Exhibition and closing	3:30pm	All

The Daa Fisheries Training Centre (DFTC) is an innovative and creative Technical and Vocational Education and Training (TVET) Centre. Established with the state-of-the-art Teaching and Learning Facility in the year 2016, to train individuals and groups both in the formal and the informal sector to acquire requisite skills and attitude needed for industry and self-employment.

The DFTC obtained full accreditation from the Council for Technical, Vocational Education and Training (COTVET) to run TVET courses in Fisheries Value Chain Practices in 2018.

The Centre also has qualified and experienced facilitators who have been fully accredited by COTVET to deliver the various units of the programs.

Located in the fishing community of Kokrobite of the Ga South Municipality, the Daa Fisheries Training Centre is poised to address some of the most challenging skill set gaps as found in the fisheries sector of Ghana using the Competency-Based Training model for teaching and learning. Youth in fishing communities, especially the girl child when given the opportunity to participate in this program would help bring innovation into the fish processing business in the form of hygienic fish handling, packaging and marketing that would ensure the health of consumers.