# Aquaculture Fundamental Practices Training Course

Professional Development Training Course Outline

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|---|---|---|---|
| **Category** | Veterinary and Animal Science | **Duration** | 5 Days |
| **Base Fee** | $1,500 USD | **Delivery Mode** | Online / On-site Hybrid |

## Course Introduction

Aquaculture is the fastest-growing sector in global food production, offering sustainable solutions to meet the rising demand for seafood. Aquaculture Fundamental Practices Training Course provides comprehensive knowledge and hands-on skills in aquaculture, emphasizing sustainable practices, environmental stewardship, and innovative farming techniques. Whether you're a beginner or a professional seeking to update your skills, this training equips you with the essentials to excel in the aquaculture industry.

This course focuses on best management practices, water quality monitoring, and disease control to ensure productive and eco-friendly aquaculture operations. By integrating scientific principles and practical applications, participants will gain confidence in managing fish and shellfish farms effectively, driving growth in the blue economy.

## Programme Curriculum

**Aquaculture Fundamental Practices Training Course**

**Introduction**

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**Course Duration**

5 days

**Course Objectives**

1. Understand the fundamentals of aquaculture systems and their environmental impact.
2. Develop skills in water quality assessment and management.
3. Master techniques for broodstock selection and hatchery operations.
4. Apply principles of sustainable feed formulation and nutrition.
5. Implement effective disease diagnosis and control measures.
6. Explore integrated multi-trophic aquaculture (IMTA) methods.
7. Learn about biosecurity protocols and risk management.
8. Enhance skills in farm design and infrastructure development.
9. Understand harvesting and post-harvest handling best practices.
10. Gain knowledge of regulatory compliance and certification standards.
11. Explore data management and digital tools in aquaculture.
12. Analyze market trends and business strategies in aquaculture.
13. Conduct environmental impact assessments and promote ecosystem-based management.

**Target Audience**

- Aquaculture farmers and operators
- Fisheries extension workers
- Marine biologists and environmental scientists
- Agricultural students and researchers
- Aquaculture business entrepreneurs
- Policy makers and regulators
- Aquatic animal health professionals
- NGO workers focused on marine conservation

**Course Modules**

**Module 1: Introduction to Aquaculture**

- Overview of global aquaculture industry
- Types of aquaculture systems
- Key species cultivated worldwide
- Environmental and socio-economic impacts
- Case Study: Sustainable shrimp farming in Southeast Asia

**Module 2: Water Quality Management**

- Importance of water parameters (pH, DO, salinity)
- Monitoring tools and techniques
- Water treatment and aeration
- Waste management strategies

- Case Study: Water quality improvement in tilapia farms

**Module 3: Broodstock and Hatchery Management**

- Broodstock selection criteria
- Spawning techniques
- Larval rearing and survival optimization
- Hatchery hygiene practices
- Case Study: Successful hatchery setup for catfish production

**Module 4: Nutrition and Feed Management**

- Nutritional requirements of cultured species
- Feed formulation and types
- Feeding strategies and schedules
- Impact of feed on growth and health
- Case Study: Cost-effective feed formulation in carp farming

**Module 5: Disease Management and Biosecurity**

- Common diseases and pathogens in aquaculture
- Diagnostic methods
- Prevention and treatment protocols
- Biosecurity measures on farms
- Case Study: Disease outbreak management in salmon farms

**Module 6: Farm Design and Infrastructure**

- Site selection and preparation
- Pond and cage design principles
- Water circulation and aeration systems
- Maintenance and safety protocols
- Case Study: Innovative pond design in freshwater aquaculture

**Module 7: Harvesting, Processing, and Marketing**

- Harvesting techniques and timing
- Post-harvest handling and quality control
- Value addition and processing methods
- Market analysis and consumer trends
- Case Study: Market integration for small-scale fish farmers

**Module 8: Regulatory Framework and Sustainable Practices**

- Aquaculture regulations and certifications
- Environmental impact assessments
- Community engagement and social responsibility
- Future trends and innovations in aquaculture
- Case Study: Certification process for organic aquaculture products

## Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.
- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

**Register as a group from 3 participants for a Discount**

**Send us an email: info@fineskilltrainingcenter.org or call** *+254769199797*

***Certification***

*Upon successful completion of this training, participants will be issued with a globally- recognized certificate.*

***Tailor-Made Course***

*We also offer tailor-made courses based on your needs.*

**Key Notes**

**a.** The participant must be conversant with English.

**b.** Upon completion of training the participant will be issued with an Authorized Training Certificate

**c.** Course duration is flexible and the contents can be modified to fit any number of days.

**d.** The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

**e.** One-year post-training support Consultation and Coaching provided after the course.

**f.** Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

## Upcoming Scheduled Sessions

| Start Date | End Date | Location | Price |
|---|---|---|---|
| **23 Nov 2026** | 27 Nov 2026 | Online | $1,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $1,500 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $3,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $3,000 |

| Start Date | End Date | Location | Price |
|---|---|---|---|
| **23 Nov 2026** | 27 Nov 2026 | Physical | $6,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $4,500 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $6,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $6,000 |

Ready to enroll or request a customized program? Book online or contact us:

**Register Online Now**

Email: info@fineskilltrainingcenter.com | Website: www.fineskilltrainingcenter.com