



EDIBLE SNAIL FARMING



Heliciculture Entrepreneurship
Training Program

Izmir / Turkey





Heliciculture Entrepreneurship Certificate Program

Welcome

There is a difference between farm management and entrepreneurship. Farm management is about better planning, implementation, control and managing risk. Entrepreneurship is about looking forward, identifying opportunities, creating a vision of how the business will grow, innovating and taking risks. These qualities enable entrepreneurs to seek-out business opportunities, conceptualize and initiate new business ideas and guide their business to accomplish the goals set.

TURKEY TRAININGS Heliciculture Entrepreneurship Certificate Program is inspired by the International Confederation of Agriculture and Food (TARIMKON) experience with the International Farmer Continuing Education Center (CISEM), and aims at contributing to participant's empowerment by providing a better understanding of the concept and practice of entrepreneurship, taking into consideration the adaptability of methods and technologies.

**Welcome to building your future.
We're here to help.**





TURKEY TRAININGS is a recent venture, aiming the development of the capacity, knowledge and quality of individuals as well as institutions in the fields of Agriculture, Tourism and IT, delivered locally and internationally. Combining theoretical discussion with practical hands on programming, courses give participants a wider skill set and a greater, more varied knowledge suitable for entrepreneurs, middle management and operational staff.

Collaborating high ranked Turkish universities, institutions, premier industry resources and thought leaders, our courses are taught in English by a very qualified team of Master Instructors who are renowned subject matter experts and trusted, real-life practitioners. We carefully select venues to host our courses to ensure participants enjoy their training in comfort, focusing solely on making the most of their training budgets.

**We put you first.
And keep you ahead.**

*Experience
a better
learning
environment*





*Continue
your
professional
development*



CERTIFICATE of COMPLETION

Do you want an industry-recognised accreditation to further your career and raise your level of expertise?

TURKEY TRAININGS' basic Certificate Program will give you the perfect head-start within your chosen industry. Combining theoretical discussion with practical hands on programming, you will be able to apply your new found skills in real world scenarios in the safety of a classroom.

Our courses are open to anyone with an aptitude and enthusiasm for the chosen sector. Certification trainings are held over ten days, and you will gain all the tools you need to plan, prepare, promote, and deliver with maximum impact.

MASTER CERTIFICATE

You may choose to enter the business immediately; however, a Master Certificate in your chosen field may increase income opportunities.

Master Certificate Programs typically offer concentrated studies in management techniques and business practices, providing a focus on economics with more concentrated studies.

Certification trainings are held over ten to fifteen days, and successful completion of this course will give you a wider skill set and a greater, more varied knowledge. Master Certificate Programs can take your career to the next level.



*Our
Program
Partner*



TARIMKON

We acknowledge the generous support of TARIMKON; The International Confederation of Agriculture and Food is the largest non governmental sector organization in Turkey, exist solely to support its members to operate successfully, promoting sector-wide productivity and sustainability, and encourage internationally competitive agriculture and food systems.

As an umbrella organization representing more than 3,000 small and medium size farmer households, large-scale commercial farmers, agripreneurs and food producers across Turkey, TARIMKON operates in 640 provinces in 81 cities in Turkey, with 41 country offices worldwide.

TARIMKON believes, by effective international cooperation and working together towards long term solutions, farmers can be enabled to continue to supply sufficient, safe, nutritious food while protecting the future of natural resources, rural communities and the broader human population.

www.tarimkon.org



The definition of heliciculture, known also as snail farming, is raising snails for human use. It is recognized as a subcategory of agriculture – and is widely recognized as a very profitable and low-risk form of agriculture. Snails can either be used in gastronomy, cosmetics or as food for reptiles. Escargot shells can be sold for decoration purposes and more recently snail eggs are being produced to enjoy as a type of caviar.

Sometimes you may hear the term heliculture, which basically means the same as heliciculture – both terms refer to snail farming.

Eating snails dates all the way back to prehistoric times and in Roman times eating snails was perceived as a privilege reserved for the elite.



Humans have been consuming snails for thousands of years. Snails are very high in proteins, iron, and water, while being low in fat. Snail consumption is popular in various countries around the world. Currently, the global snail farming or heliciculture industry achieves sales of greater than \$12 billion annually. Let's take a closer look at the consumption of snails and the basics of starting a snail farm.

Snail consumption and cultivation are popular to varying degrees in France, the U.S., Turkey, China, Indonesia, Italy, Spain, as well as African countries including Algeria, Cote d'Ivoire, Nigeria, and Ghana. In France, the delicacy known as escargot is an actually cooked snail. Escargot is very popular in many parts of Europe as well.

1. Edible Snail Species

2. Morphological Properties of Snail

- Shell Structure of Snails
- Digestive System
- Nervous System and Sense Organs
- Circulatory System
- Excretory System
- Respiratory System
- Breeding System

3. Feeding of Snails

4. Environmental Requirements of Snails

- How should the cultural production environment be?
- Temperature
- Moisture
- Soil

5. Snail Breeding

- History of Snail Breeding
- Mating and Egg Formation
- Snail Breeding Techniques
- Risk Factors in Snail Breeding

6. Field Trip and On-Site Investigation

- Quality of Snails
- Nutritional Value of Snail Meat
- Protection of snails
- Marketing of snails

This intensive course program is designed as 5-day sessions.

- 2-Day Theoretical Education in Hotels Meeting Hall
- 3-Day Practical Education in Edible Snails Breeding Farm
- Mr. Hakan YUKSEL, president of the International Confederation of Agriculture and Food, will present your certificate at the farewell ceremony.



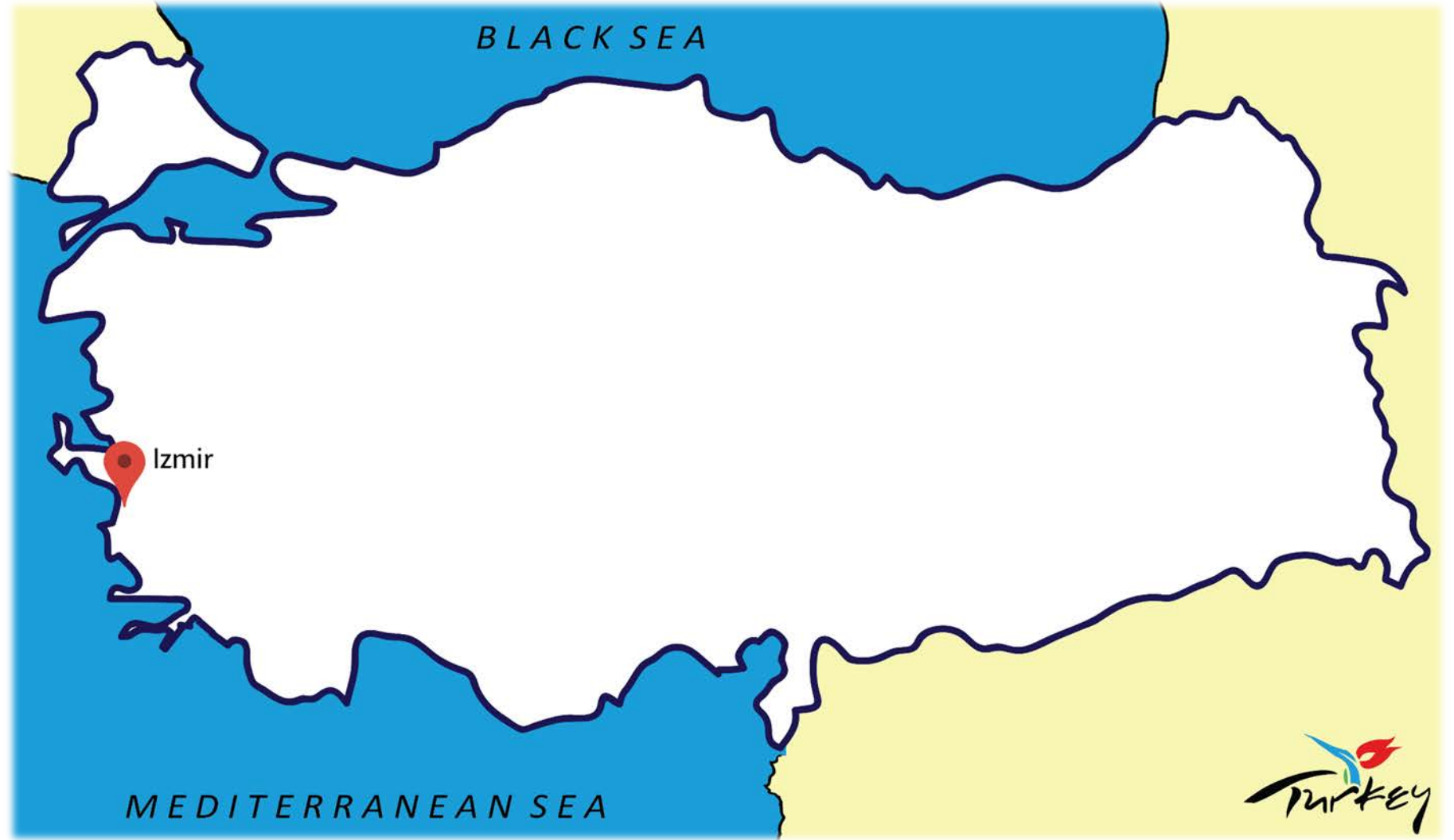
HELIXTURCA EDIBLE SNAIL FARM

Helixturca is the first snail farm of Turkey having reproduction unit. The farm is located in Izmir province where is the motherland of Helix family. Location is away from city where the pure air and suitable climate conditions enable us for healthy farming. Helixturca brought their reproduction Helix Aspersa mothers from a farm in EU for breeding this specie as free from impurities on contrary to the snails collected system in order to comply with human consumption. Reproduction and nursery are performed indoor and fattening is outdoor to produce edible snails in high capacity.

Helixturca is not only the breeder of snails in our 12.000 m2 land for this year but also they are the manufacturer of snail eggs and baby snails in requested quantity.



*Izmir
Turkey*





Training and Accommodation in 4 Stars Hotel.



Training and Accommodation in 4 Stars Hotel.



Training and Accommodation in 4 Stars Hotel.

All Inclusive Concept



**representative*



RESTAURANTS

	BETWEEN	FORMATION
BREAKFAST	07.00 - 09.30	OPEN BUFFET
LATE BREAKFAST	09.30 - 10.30	MINI BUFFET
LUNCH	12.30 - 14.00	OPEN BUFFET
DINNER	19.00 - 21.00	OPEN BUFFET



BARS

POOL BAR	10.00 - 24.00
LOBBY BAR	10.00 - 24.
BEACH BAR	10.00 - 17.00 , 19.30-24:00 (According to weather conditions)
DISCO BAR	24.00 - 02.00 (EXTRA)
MINI BAR	Water - Mineral Water
TERRACE BAR	19.00 - 24.00



A'LA CARTE RESTAURANTS

KEBABISTAN	19.00 - 21.00	TURKISH CUISINE	SATURDAY
ITALIAN	19.00 - 21.00	SPECIAL ITALIAN CUISINE	THURSDAY
MEXICAN	19.00 - 21.00	SPECIAL MEXICAN CUISINE	MONDAY

May have dinner in A'la Carte Restaurants before hand they make reservation by Reception (One day in a week) Departments between 10.00 - 12.00 in a day.

*All Inclusive
Concept*



SNACK SERVICE

SNACK	12.00-15.30
TURKISH PANCAKE (GÖZLEME)	12.00-16.00
ICE CREAM	15.00-17:00 20:00-21:00
COFFE BREAK	16.00-17.00
NIGHT SOUP	23.00-24.00
PATISSERIE	11.00-17.00



ACTIVITIES and OTHER SERVICES

ACTIVITIES

Turkish Bath, Sauna, Massage, Game Room, Watersport, Fitness Center, Gymnasium Hall, Pools Waterslide (3 Aqua slides hourly)

SPORT ACTIVITIES

Beachvoley, Table Tennis

MINI CLUB

Everyday Between 4-12 Age, Between 10.00-12.00 & 14:30-17:00 (Except Sundays)

SAFE

Hotel Management is not responsible for the valuable things, please use your personal safe in room. More information please contact with Reception

ENTERTAINMENT

Daytime activities, night shows, Live music, disco, chess, playing cards, backgammon, billiards, dart, **Wlan (Throughout the Hotel) *New!**

ROOMS

Tea & Coffee Kettle Set in the room (free) *New!

SERVICES WITH CHARGE

All import drinks, Cocktails, bottle of quality Wines, Fresh Fruit Juices, all drinks in the Disco, Game Room, Telephone, Fax, Safe, Laundry, Dry cleaning, Coffure, Massage, Water Sports, Doctor and internet cafe

In the Minibar drinks are extra (Except water and mineral water)

*All Inclusive
Concept*

**representative*

*City Tour at
Extra Charge*



Izmir Daily City Tour

Located in the west of Turkey and on the Aegean shores, Izmir, the pearl of the Aegean, is the third largest city in Turkey. With its 8.500 year history, fertile land, favorable climate, 629 km coastline, 300 sunny days a year, a sea that offers every shade of blue and the heritage left behind by the 32 civilizations it has been a home to, Izmir is ready for you to discover.

Departure in the morning and drive 90 minutes to Izmir, the tour starts with Konak Square. You can visit shopping centers along the coastline and get souvenir to your loved ones.

The tour can be booked at an additional charge of € 50 per person



Min Paying Pax – X

- **Please contact us for price information**

Inclusions

- 7 Nights / 8 Days Accommodation in Resort Hotel (All Inclusive Concept)
- Istanbul-Izmir, Izmir-Istanbul flight tickets
- Airport-Hotel-Airport Transfers
- Hotel-Field Trips-Hotel Transfers
- Turkey Trainings and Tarimkon Assistance Team
- 2-Day Theoretical Education in the Hotel Meeting Hall
- 3-Day Practical Education in Edible Snail Breeding Farm
- Course Materials
- Visa Assistance Services

Exclusions

- International Flights
- Visa fee (USD 90)
- Travel insurance (USD 25)
- Personal Expenses
- Touristic tours



TURKEY
TRAININGS

Anyone can transform their life by accessing high-quality learning experience.

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