



AQUACULTURE



**Aquaculture
Entrepreneurship
Training Program**

Izmir / Turkey



Aquaculture 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 Aquaculture 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.

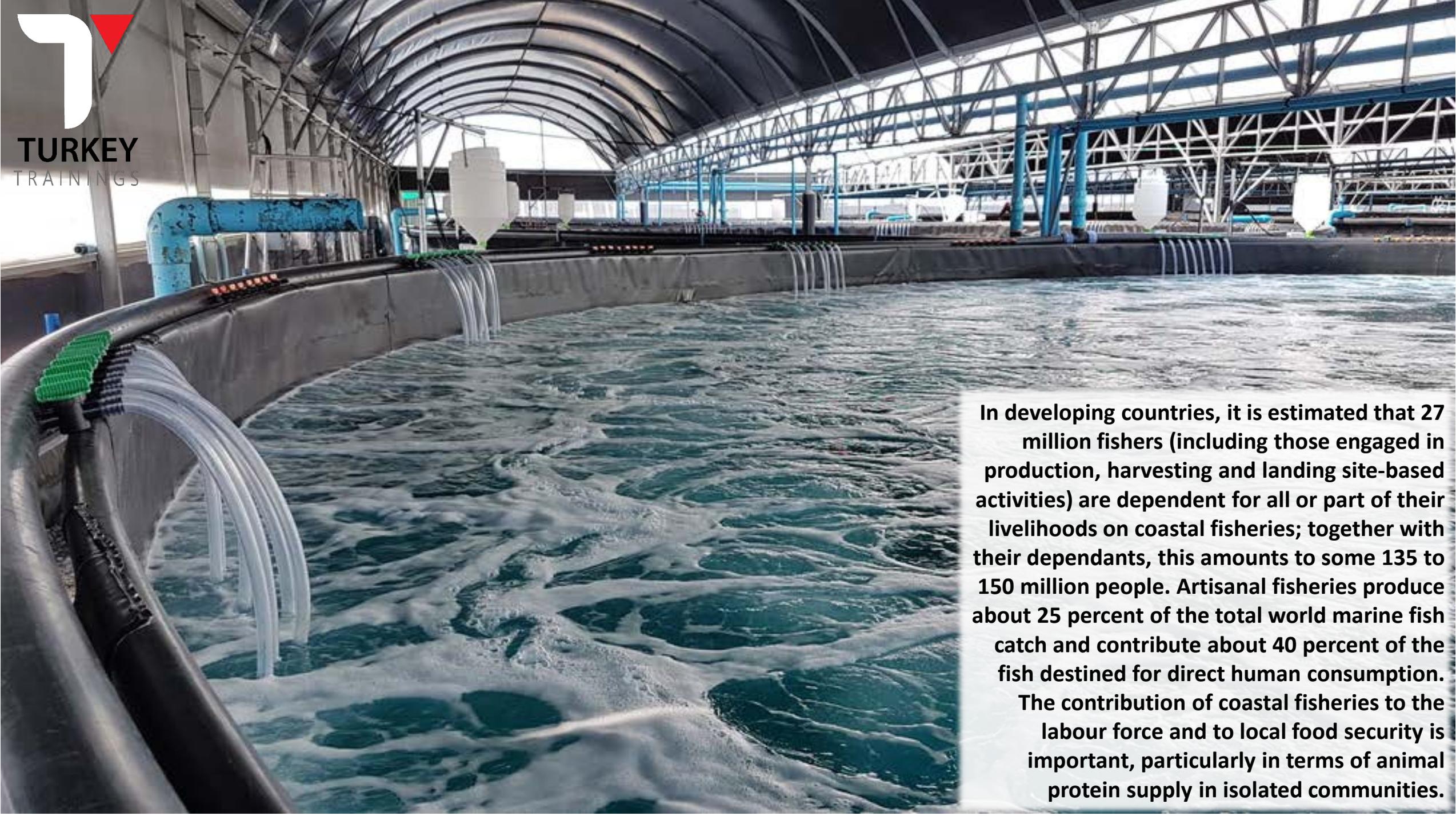
TARIMKON believes, by effective international cooperation and working together towards long term solutions, farmers can be enabled to continue to supply sufficient, safe, nutritious food while protecting the future of natural resources, rural communities and the broader human population.

www.tarimkon.org



Fish has always been a primary source of food for coastal populations and remains so today despite the difficulties the sector is facing. The transport of fresh fish over increasing distances, together with more sophisticated processing techniques such as freezing, has led to increasing demand and allowed consumption to spread ever further from the coast.

Aquaculture has been practised for centuries, if not millennia, especially in Asia. Most aquaculture activities continue to be based on traditional, small- to medium-scale operations employing mainly extensive and semi-intensive production methods. In some countries, some types of aquaculture are increasingly being transformed into semi-industrial occupations. Aquaculture is contributing to a growing share of global fish supply of both marine (primarily molluscs and seaweeds) and freshwater (primarily carps) species.



In developing countries, it is estimated that 27 million fishers (including those engaged in production, harvesting and landing site-based activities) are dependent for all or part of their livelihoods on coastal fisheries; together with their dependants, this amounts to some 135 to 150 million people. Artisanal fisheries produce about 25 percent of the total world marine fish catch and contribute about 40 percent of the fish destined for direct human consumption. The contribution of coastal fisheries to the labour force and to local food security is important, particularly in terms of animal protein supply in isolated communities.

1. Site Selection and Aquafarm Establishment

- Pond Construction

2. Fish Seed Production and Genetic Engineering

- Fish Fingerling Production and Hatchery Management
- Introduction to Fish Genetics and Biotechnology
- Practical Genetic Application for Aquaculture and Fisheries Management

3. Fish Farm Management and Culture Systems

- Fish Farm Management
- Oyster Farming
- Cage and Pen Culture
- Fish Health Management and Disease Control
- Economics of Fish Production and Marketing

4. Fish Feed Production

- Fish Feed Formulation and Production
- Fish Feed Production and Technology

5. Fish Post Harvest

6. Field Trips and On-Site Investigations in Bafa Lake



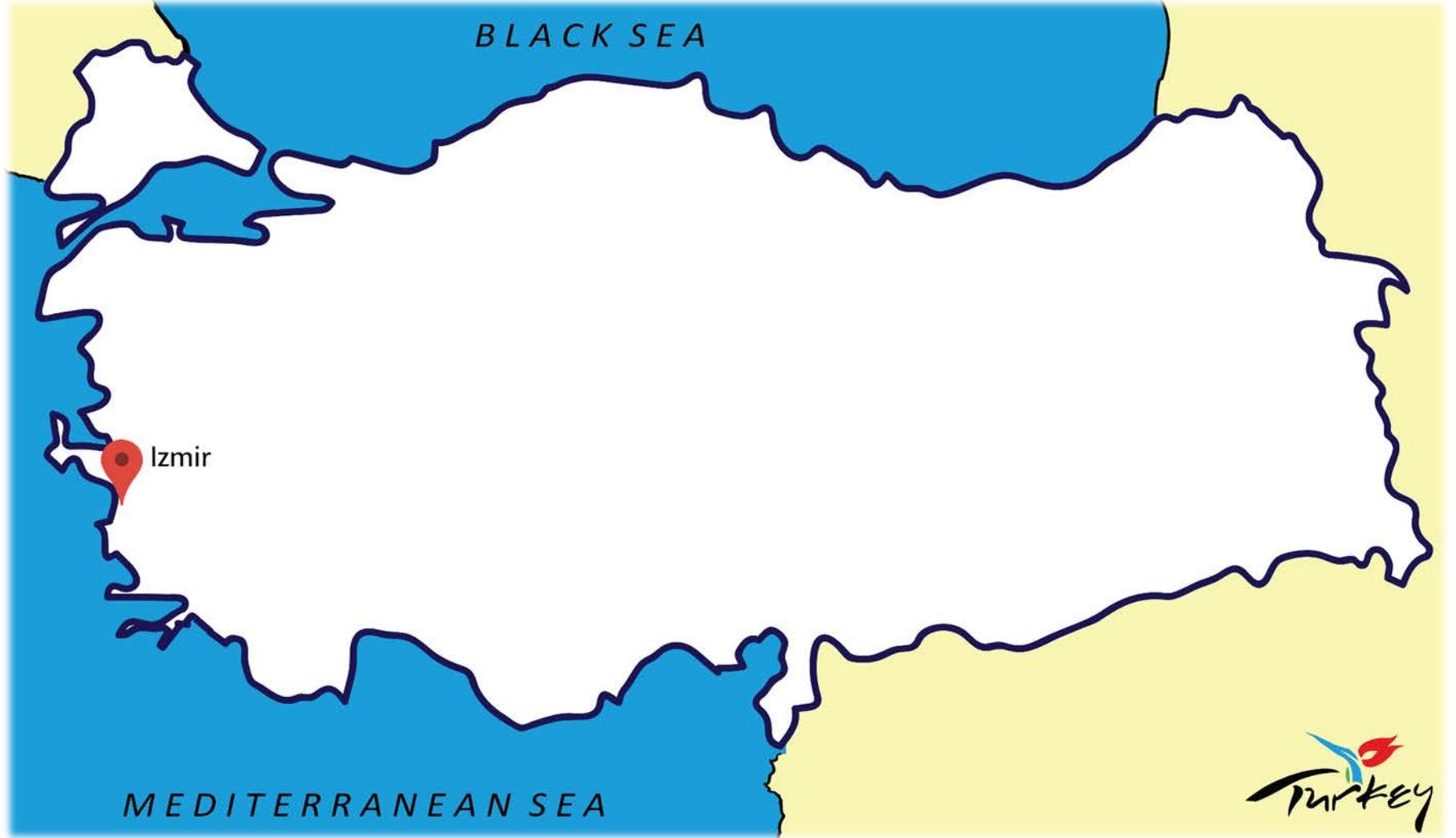
This intensive course program is designed as 5-day sessions.

- 4-Day Theoretical Education in Hotels Meeting Hall
- 1-Day Practical Education in Bafa Lake Fish Farm
- Mr. Hakan YUKSEL, president of the International Confederation of Agriculture and Food, will present your certificate at the farewell ceremony.





*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



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- **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
- 4-Day Theoretical Education in the Hotel Meeting Hall
- 1-Day Practical Education in Bafa Lake Fish 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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