



1 – 2 December 2018

WORKSHOP PROGRAM

Friday 30 November 2018: Arrival and check-in to AITCC Hotel

Day 1, Saturday 1 December 2018 (Room B-202, AITCC)

8.30 – 9.00 am	Registration	
9.00 – 9.20 am	Opening	TBA
9.20 – 9.30 am	Group photo	
9.30 – 10.30 am	Technical session 1	Introduction to IMTA The many variations on IMTA
10.30 - 11.00 am	Coffee break	
11.00 – 12.00 N	Technical session 2	IMTA in Canada The different types of nutrients to recover The different components of an IMTA system
12.00 – 1.30 pm	Lunch	
1.30 – 2.30 pm	Technical session 3	A major rethinking needed regarding the functioning of an “aquaculture farm” IMTA and ecosystem services in a circular economy approach
2.30 – 3.30 pm	Technical session 4	What do we do with all these seaweeds?
3.30 – 4.00 pm	Coffee break	
4.00 – 5.00 pm	Interactive session	
6.30 – 8.30 pm	WELCOME DINNER @ AITCC Restaurant	

Day 2, Sunday 2 December 2018 (ROOM B-202, AITCC)

9.00 – 10.00 am	Technical session 5	Need for timely and enabling regulatory changes IMTA and food safety
10.00 – 11.00 am	Technical session 6	Integrating the economic and societal aspects of IMTA Differentiation and eco-certification of IMTA products IMTA and First Nations
11.00 – 11.30 am	Coffee break	
11.30 – 12.30 pm	Technical session 7	The need for IMTA to be circular: combining Catabolic IMTA with Anabolic IMTA

12.30 – 1.30 pm	Lunch	
1.30 – 2.30 pm	Technical session 8	IMTA in freshwater (aquaponics)
2.30 – 3.30 pm	Technical session 9	IMTA adoption and the long-term evolution of practices to develop the sustainable food production systems of the future
3.30 – 4.00 pm	Coffee break	
4.00 – 5.00 pm	Interactive and wrap-up session	
6:30 – 8:30 pm	DINNER – Venue TBA	
Day 3, Monday December 2018		
9.00	Asian Aquaculture 2018 Conference (AITCC Auditorium)	