

Start New Year 2080 gaining new knowledge and skill for new business!

Join the Training Program designed for Entrepreneurs “Grow Tilapia to Increase Profit and Improve Health”

April 12-15, 2023

Fish is becoming increasingly popular in the world because of health benefits. Medical doctors suggest that eating fish at least twice a week is good for mental and physical health. Fish contains high protein, vitamins (A, D, E & K), omega-3 and minerals such as calcium, phosphorous, magnesium, iron, selenium, zinc and others. Among the fish species Nile tilapia along with its hybrids has become no. 1 in the world in terms of production. It is grown commercially in more than 150 countries including in Switzerland, UK and USA. Due its unique taste and firm texture of boneless meat, its demand as well production is increasing by 2-3 folds each decade.

Recently it is also becoming popular in Bangladesh, India, Pakistan and Nepal. Some farmers are already doing its farming and consumers like its delicious taste. However, many farmers and entrepreneurs still do not know how to grow monosex tilapia profitably. Therefore, a special 4-day training program has been organized by CAARP team in Chitwan during April 12-15, 2023 (includes celebration of Nepali new year!).

Please do not miss the opportunity and contact: **Prof. Madhav Shrestha**

Email to: CAARP.dir@gmail.com or Tel: + 9749 849 432

Date (2023)	Morning session (09:00 – 12:00 hrs)		Afternoon session (13:30 - 16:30 hrs)
April 12	Arrival and check-in CAARP Guest House Registration starts from 16:30 hrs and continue happy hours		
April 13	Registration continued Welcome and introduction	Lunch	Lect1: Tilapia Farming as a Profitable Business (discussion) (Evening: Celebration of New Year Eve count down!)
April 14	Lect2 – Farm Planning Workshop: how to start a farm – nursing/grow-out	”	Lect3: Feeds and Feeding Practice – feed formulation, feeding rate calculation and feeding
April 15	Lect4: Water quality management Practice: measure – DO, Temp, pH, ammonia, nitrite, etc.	”	Lect5: Fish marketing – Fish harvesting, post harvest handling, processing, storage and cooking Wrap up & Certificate Award Ceremony

Notes:

1. Trainee fee: NRs. 29,900/person
2. Lunch and dinner will be provided at CAARP Restaurant.
3. Farewell dinner will be in a restaurant in Sauraha including Tharu Dance.
4. Interested persons can also book for Jungle Safari to enjoy afterwards at their own costs.

Resource persons

1. Prof Dr Madhav Shrestha, Retired Professor
2. Dr Jharendu Pant, Senior Scientist, WorldFish
3. Dr Ram C. Bhujel, Aqua-Centre, AIT, Bangkok
4. Ramananda Mishra, Former Director, Directorate of Fisheries Development
5. Jaydev Bista, Former Chief, NAARC, Begnas Station
6. Rabindra Bataju and others