

Bristol Fish Project

2016 Commercial Aquaponics Course



07835262968 | info@bristolfish.org | www.bristolfish.org | Bristol UK

AIMS

- To make commercial aquaponics accessible
- To enable participants to overcome specific production issues through access to specific information and expert guidance;
- To enable participants to realise true product value, by taking a systems approach focusing on the entire production cycle and determining the best options for system set up, diversification and sustainability;
- To train entry level practitioners in a holistic manner, in response to current challenges to the socioeconomic sustainability of the aquaculture industry in Europe

*Final course outline may change

Full Details www.bristolfish.org/courses

Session 1 - 21st July

Fish Selection, hatchery, broodstock management and tales of aquaponics from around the world

Session 2 - 28th July

Plant selection and hydroponic component, Presentation from BAQUA (British Aquaponic Association)

Session 3 - 4th August

Monitoring your system, water quality, Light, control system and Open Data Approaches with Sam Rossitor, Kijani Grows and Seneye

Session 4 - 11 Aug

Feed Options and Nutrient Profiling. Urban waste streams and feeds. Ethics of production and Fish Welfare in Aquaponics.

Session 5 - 18th Aug

Funding projects and writing proposals – With Kate Hofman, from Kickstarter funded aquaponics project GrowUP Urban Farms.

Session 6 - 25th Aug

Full system valorisation – bi products and adding value, circular economics with Alice-Marie Archer.

Session 7 - 3rd Sept

BAQUA ANNUAL CONFERENCE (British Aquaponics Association)
www.baqua.org.uk

Session - 8th Sept

Brand, Marketing and Distribution with Somerset Local Food Direct and Open Food Network.

Session 9 - 15th Sept

Powering the system – community energy, renewables and more – With Matt Wood of Bioregional and Lynne Davis of Demand Energy Equality

Session 10 - 22nd Sep

Permaculture Approaches to Aquaponics. Site surgery workshop.

Session 11 - 29th Sept

Policy and compliance in aquaculture and food production – and Bio-security and disease control in aquaculture – including case studies – with CEFAS

Session 12 - 6th Oct

Practical – Fish Dinner – Humane fish killing, fish processing, fish preparation and eating! – Evening Class with Dan Stern of The Fish Shop



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