

Synopsis

The fisheries gives significant contribution to the Sri Lankan economy. Sea food production is a developing industry in Sri Lanka from past ten decades. Some major exports from Sri Lanka are tuna, shrimp, krill, lobster, , squid and crab. Sri Lanka is famous for exporting tuna fish. Therefore, most of the seafood companies in Sri Lanka export tuna as their main product. My in -plant training was carried out at Global Sea Foods (Pvt) Ltd , and it is situated at Perawalawatta,Badalgama, Sri Lanka. It is a renowned producer of Fresh and frozen sea foods. It is a HACCP certified factory. Global Sea Foods commands a significant market share in France, Germany, The Netherlands and United Kingdom for superior quality products. During my training period I was able to get knowledge about processing operations and quality management practices of Global Sea Foods (pvt) Ltd. Under the quality management practices, maintaining the prerequisite programs at the factory was covered. Main product type; fresh, and frozen, quality maintaining in the production process were covered under the processing operations. A case study was conducted using Band saw dust .In this case study fish balls were prepared using band saw dust. Sensory evaluation was conducted to evaluate the texture, taste, odor, and colour. SWOT analysis was done with the help of gathered information during the training period.