

Synopsis

My training place was Taprobane Sea Foods (Pvt) Ltd, Bubulawatta, Haldaduwana; is one of the leading sea food processing company in Sri Lanka. I was lucky enough to undergo in plant training at Taprobane Seafoods (Pvt) Ltd, for a period of ten weeks. The purpose of this training program was to understand about basic product development practices and quality assurance of seafoods while developing interpersonal and communication skills. There was a motivating and supporting work atmosphere which facilitated active learning of a range of various activities usually conducted in processing plants. There were three processing plant such as Crabmeat processing plant, Frozen Shrimp, Squids and Cut crab processing plant, and Fish processing plant. This company mostly focused on crabmeat processing because that is unique production of seafood industry in Sri Lanka. Special techniques are using for this processing procedure to produce six various specification products for the exporting purpose. Main buyer of crabmeat is chicken of the sea at USA. In every production, they randomly select 5% of production of previous day and check the quality with standard, if those coincided, and then they will certify that batch for exporting. I recognized that it was a best practice to furnish their further development. There were well documentation and record keeping practices carried out by QC managers. They are conducting good management practices in their every achievement. We could seen their every strategic achievement done through their full of honorable efforts. To get further improvement they are conducted different training programs to motivate employee easily. Plenty of hands-on experiences gained through the period helped me to understand how the theoretical aspects are applied in the actual work environment.

Moreover I participated in FSSC 22000 audit program successfully. They praised us for those powerful supporting. This report covers all of practices and activities which I have learnt so far in this training period briefly.