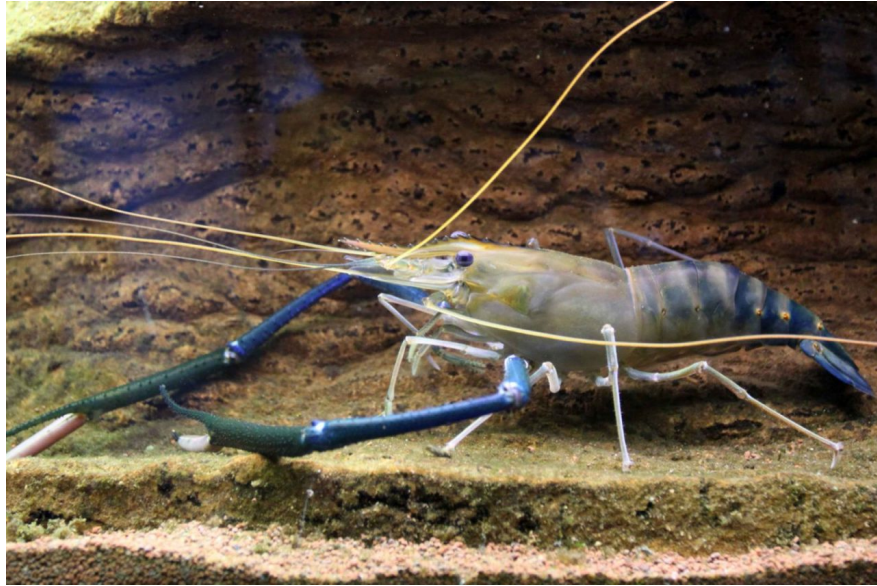


## Hawaii Freshwater Prawn Farming Workshop by Hawaii Department of Agriculture



Freshwater prawns were farmed in Hawaii on a large scale in the past. By 1976, 14 prawn farms produced 19,500 kg of product. Later, farmers turned to marine shrimp farming. Today, there is an abundant supply of Pacific white shrimp on the market. Some consumers want to try something different than shrimp. Hawaii freshwater prawns taste like lobsters and have an exotic appearance. It can be marketed as an appetizer item or a co-entry item. It could also be sold through lunch trucks.

Currently the wholesale price for prawns is about \$16 per pound and up. The live prawns are sold at \$26.99 per pound in Mauna Kea Market in Chinatown.

Hawaii Department of Agriculture, Aquaculture & Livestock Support Services wants to hold a prawn training workshop on Oahu and in Hilo to train a new generation of prawn farmers. The workshop is free for Hawaii residents. The training will be hands-on. The approximate starting date of the workshop is late September or October.



## Freshwater Prawn (*Macrobrachium rosenbergii*) farming workshop.

### Outline

The workshop will give the participants the tools to produce freshwater prawns, through all stages of their production lifecycle in the required areas of knowledge and skill sets below.

### Scope and Timing

The course will be composed of 6 once weekly (Saturday Morning 8-12:00 am) sessions of 2 hours theory and 2 hours practical participation in the production cycle.

### Venue

UH College of Agriculture, Panaewa

### Course topics

1. Natural biology and Life cycle, Distribution, Identity and morphology., Life cycle, growth and survival, food and feeding habits.
2. Prawn Hatchery – site and environmental requirements, components. Feeding, Water quality and hatchery operation. Larval stages and monitoring
3. Routines and record keeping for hatchery. Post larval – transportation and nursery procedures
4. Grow out and pond preparation and management
5. Post harvest physiology and food safety
6. Economics of Freshwater Prawn culture

### Practical study

Participants will spend from 6 two hour practicals running all of the stages of hatchery production (this during the overall period of the 6 sessions)

Saturday Sessions Please inform your capability of attending and if any dates are problematic.

December 2018, - 8<sup>th</sup>, 15<sup>th</sup>

January 2019,- 5<sup>th</sup>, 19<sup>th</sup>

February 2019, 5<sup>th</sup> 9<sup>th</sup>