

**Schedule of Seminar on Processing Management of Agricultural & By-Products
for the Bahamas**

(From September 6th to September 26th, 2021, 21 days in total)

Date	Day	Bahamian Time	Activity
Sep. 6	Mon.	08:00-11:00	Opening ceremony
		19:00-22:00	Lecture 1: General view of China
Sep. 7	Tues.	08:00-11:00	Lecture 2: General Introduction to the Development of Modern Agricultural and Sideline Products Processing Technology
		19:00-22:00	Lecture 3: Argo-Products and Safety Management
Sep. 8	Wed.	08:00-11:00	Lecture 4: Deep Processing and Comprehensive Utilization of Grain and Oil I
		19:00-22:00	Lecture 5: Deep Processing and Comprehensive Utilization of Grain and Oil II
Sep. 9	Thur.	08:00-11:00	Lecture 6: Aquatic Products Nutrition and Its Quality and Safety Control in the Process of Production
		19:00-22:00	Lecture 7: Aquatic Products Cold Chain Logistics and Traceability Technology
Sep. 10	Fri.	08:00-11:00	Visiting 1: China National Research Institute of Food and Fermentation Industries
		19:00-22:00	Thematic Discussion 1: The current situation and future development trend of agricultural & by-products processing in the Bahamas
Sep. 11	Sat.	08:00-11:00	Lecture 8: Chinese Traditional Culture (I)
		19:00-22:00	Cultural Experience 1: Online Tour to the Forbidden City
Sep. 12	Sun.	08:00-11:00	Lecture 9: China's Reform and Opening up and Poverty Alleviation
		19:00-22:00	Exchange and Discussion 1: Achievements of 40 years of Reform and Opening up

Sep. 13	Mon.	08:00-11:00	Lecture 10: Freezing Methods and Processing of Frozen Aquatic Products
		19:00-22:00	Lecture 11: Drying of Aquatic Products
Sep. 14	Tues.	08:00-11:00	Lecture 12: Processing of Canned Aquatic Products
		19:00-22:00	Lecture 13: Value-added Utilization and Development of Aquatic Products
Sep. 15	Wed.	08:00-11:00	Lecture 14: Marine Functional Food -- Protein Functional Food
		19:00-22:00	Visiting 2: Beijing Shunxin Agriculture Co., Ltd.
Sep. 16	Thur.	08:00-11:00	Field Training 1: Detection of Agricultural and Veterinary Drug Residues in Food
		19:00-22:00	Field Training 2: Demonstration of Rapid Detection of Food Safety
Sep. 17	Fri.	08:00-11:00	Lecture 15: Value-added Processing and Comprehensive Utilization of Seaweed
		19:00-22:00	Lecture 16: Comprehensive Utilization of Aquatic By-products
Sep. 18	Sat.	08:00-11:00	Lecture 17: Chinese Traditional Culture (II)
		19:00-22:00	Cultural Experience 2: Online Tour to Qin Terra Cotta Warriors and Horses
Sep. 19	Sun.	08:00-11:00	Lecture 18: Chinese Traditional Culture (III)
		19:00-22:00	Cultural Experience 3: Online Tour to Summer Palace and Dunhuang
Sep. 20	Mon.	08:00-11:00	Lecture 19: Processing, Fresh-keeping and distribution of Fruits and Vegetables I
		19:00-22:00	Lecture 20: Processing, Fresh-keeping and distribution of Fruits and Vegetables II
Sep. 21	Tues.	08:00-11:00	Lecture 21: Juice Processing and Comprehensive Utilization of By-product I
		19:00-22:00	Lecture 22: Juice Processing and Comprehensive Utilization

			of By-product II
Sep. 22	Wed.	08:00-11:00	Lecture 23: Production Techniques of Quick-Frozen Fruits and Vegetables
		19:00-22:00	Lecture 24: New processing technology of meat products
Sep. 23	Thur.	08:00-11:00	Lecture 25: Beer Brewing Technology
		19:00-22:00	Field Training 2: Demonstration of Beer brewing
Sep. 24	Fri.	08:00-11:00	Visiting 3: Langfang Best Crown Packing Machinery Co., Ltd.
		19:00-22:00	Visiting 4: Beijing Yili Food Co., Ltd.
Sep. 25	Sat.	08:00-11:00	Lecture 26: Chinese Traditional Culture (IV)
		19:00-22:00	Cultural Experience 4: Online Tour to Great Wall
Sep. 26	Sun.	08:00-11:00	Closing ceremony
		19:00-22:00	Thematic Discussion 2: Discussion on the Prospect of Future Cooperation