

Seafood Business Skills 101



How Do You Examine all the Potential Risks to Your Seafood Business or Determine the Risks if You Have a New Seafood Business Idea or Venture?

Want to Learn How to Deal with Risks Effectively?

Module 3 of our Seafood Success Program (Professional Diploma in Entrepreneurship) is being held in Hobart before the 2010 Australasian Aquaculture Conference from the 21st - 23rd May with dynamic business coach Evan Douglas.

Over the weekend, in a very relaxed setting (no formal business skills, suits or ties required!) you will be led through a series of eye-opening adventures designed to enhance your skills in creating new business ideas, assessing your existing business, how you go about evaluating and developing strategies to reduce risk associated with your new business ideas or in your current business operations.

As a result you'll gain a new understanding of the issues that underlie business success, and be able to 'grow' your business.

When? Friday 21st May (start time is 12pm), Saturday 22nd May (9am - 5pm) and Sunday 23rd May (9am - 1pm)

Where? Hobart city centre (upon registration, you will be contacted with details of the venue etc.)

Cost? Free!

To RSVP or Ask More Questions, contact Emily Mantilla by Friday 14th May 2010.

With Special Guest Direct From The USA!

PETER REDMOND - Former Senior Buyer and Merchandising Manager of Wal-Mart, USA and Commercial Manager of ASDA , UK.

Learn from the Best!



**AUSTRALIAN
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