

NAIP Shellfish Value Chain Activity on Oysters

Belgian Chef Team Visits Oyster Farms

A team of 12 chefs from Belgium visited oyster farms in Moothakunnam in Ernakulam District, Kerala. Dr.K.S. Mohamed, HOD, MFD explained all the technical aspects of oyster farming, depuration and live consumption. The visit was part of a cuisine exchange programme for European chefs organized by the Malabar House Hotel chain in Fort Kochi. The chefs opined that the live oysters that they ate were absolutely world class and were greatly enthused about the great scope in value enhancement and income generation for oyster farmers.



Dr. K.S. Mohamed showing the oyster depuration process to Belgian chefs