

# Registration Brochure

SKRETTING

## WORLD AQUACULTURE ADELAIDE 2014

CREATE / NURTURE / GROW  
7-11 June



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**ADELAIDE  
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Adelaide, South Australia**

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For more information:  
[www.aquaculture.org.au](http://www.aquaculture.org.au) (Australia)  
[www.was.org](http://www.was.org) (International)

Organisers





## INVITATION

Australia is proud to be hosting World Aquaculture for the first time since 1999.

This annual event will incorporate the biennial Australasian Aquaculture conference and trade show and will see several thousand attendees from around the world converge on the city of Adelaide and tour the central hub of Australian aquaculture in Port Lincoln.

Contributions to the progress of developing new and existing ideas to stimulate this vital industry are welcome. With almost half of the world's consumption of seafood coming from farms, aquaculture is playing an increasingly important role in meeting the challenge of global food security.

World Aquaculture Adelaide 2014 (WAA14) will be an opportunity for the international aquaculture community - academics, industry researchers, market and industry analysts, government officials, policy makers and industry representatives to present their work and exchange ideas and develop a vision for the future of the aquaculture industry as we focus on the theme of 'Create, Nurture, Grow.'

An event not to be missed - WAA14 will offer a chance to gauge the sector's progress, whilst we discuss and debate the issues, ideas, mechanisms and hands-on practical approaches towards building a better industry.

In addition there will be ample opportunity to network during both structured and free-flowing events.

On behalf of the WAA14 Steering Committee, we look forward to seeing you in Adelaide.

*Graham Mair*

Graham Mair  
Chair - World Aquaculture 2014

## AQUACULTURE IN SOUTH AUSTRALIA

The aquaculture industry has firmly established itself as a significant contributor to South Australia's primary industries and regional communities.

In 2010/11 the aquaculture industry became South Australia's leading producer of seafood, contributing almost 54% of the State's total value of seafood production.

This figure - an increase of 5% compared to the previous year - equates to \$229 million of the State's total seafood production value of \$426 million, with the remainder (\$197 million) contributed by the State's wild catch fisheries.

Southern Bluefin Tuna (SBT) continues to be the largest single sector in the industry.

The SBT sector accounted for almost 55% of the State's gross value of aquaculture in 2010/11 production - a 22% increase on the previous year - with total production valued at \$125 million.

This is followed by the Oyster and Marine Finfish sectors, which account for 16% and 12% of total production value respectively.

Overall, there has been positive growth across most sectors, with the value of production increasing for SBT, Finfish, Oyster, Abalone, Marron and Yabbies, while the Mussel and Freshwater Finfish sectors recorded a slight decrease.

The Eyre Peninsula, west of Adelaide, maintains its position as the centre for aquaculture in South Australia, employing 67% of the 1,113 full time equivalent positions directly employed by the sector.



## TRADE SHOW

World Aquaculture Adelaide 2014 will be the gathering place for people, businesses and organisations from all areas of aquaculture and related fields. Attendees from around the world will converge on Adelaide to see the latest innovations in farming, research products and services.

International Trade Show Coordinator: Mario Stael  
[mario@marevent.com](mailto:mario@marevent.com)

Australia: Sarah-Jane Day  
[sarah-jane.day@aquaculture.org.au](mailto:sarah-jane.day@aquaculture.org.au)

## WAA14 HIGHLIGHTS

- A vibrant mix of practical and technical sessions featuring a range of international keynote speakers
- Farmers' Day
- The opportunity for networking at a number of social functions
- Workshops, Technical Tours and Pre/Post Tours
- Integrated Trade Show featuring the latest in products, services and equipment

## REGISTRATION INCLUSIONS

Your full Conference Registration includes:

- Admission to all Conference Sessions and the Trade Show
- Admission to the following networking events: 'Welcome to Adelaide' Reception, Student Reception (students only), Poster Sessions, President's Reception, Closing Reception
- Refreshment Breaks
- Conference materials (please note, only pre-registered delegates are guaranteed materials)

N.B. Student registration receives the full registration package – to qualify for the student rate, a copy of Student ID is required at the time of registering.

Lunches **ARE NOT** included in the registration fees, **HOWEVER** a range of lunches are being made available by the Adelaide Convention Centre for under \$10 consisting of soups, salads and daily specials.

## REGISTRATION INFORMATION

### Confirmation and Acknowledgments

Acknowledgments will be sent after each registration, booking, modification and/or cancellation. Review acknowledgments carefully for accuracy. The registration form is a tax invoice after payment has been made.

All registration fees are GST inclusive.

### Cancellations and Refunds

Cancellation must be in writing to Conference Management. Cancellations will incur an administration fee or 20%. Cancellations made after 1 April 2014 will not be eligible for a refund, however registrations may be transferred.

### Insurance

Delegates should ensure they have sufficient personal travel insurance. The Conference Committee will not accept liability for personal injury or loss or damage to property belonging to delegates during the Conference or any affiliated event.

### Disclaimer

Every effort has been made to present as accurately as possible all information contained in this brochure. The Conference Organisers, affiliated Associations and the Conference Committee act only to procure and arrange these activities and do not accept responsibility for any act or omission on the part of the service providers. No liability is accepted for any inaccuracy or misdescription, nor for any delay or damage, including personal injury or death, howsoever caused relating from arising out of reliance upon any general or specific information published in this brochure. In the event of unforeseen circumstances, the Committee reserves the right to change any or all of these details.



## PLENARY PRESENTERS



### JOSE VILLALON

Jose Villalon is Corporate Sustainability Director at Nutreco, based in The Netherlands.

Jose received his Master of Science degree in Fish Nutrition at the University of Washington; then went on to 27-years' experience farming tropical white shrimp in the Virgin Islands, Ecuador and Mexico, and was involved in all phases of the production chain including hatcheries, feedmills, farms, processing and export/sales.

He then joined the World Wildlife Fund (WWF-US) and led its' Aquaculture Program for six years; leading the initiative which involved over 2,200 stakeholders that created environmental/social standards for 12-species of aquaculture commodity products including salmon and shrimp through a global initiative called the Aquaculture Dialogues.

Along with WWF and IDH, they co-founded the independent Aquaculture Stewardship Council (ASC) where he was the Chairman of the Board for its' initial four years. He remains on the ASC Board today.

He now has nine months as the Corporate Sustainability Director with Nutreco and will assist Nutreco accomplishing its 2020 vision of sustainability.



### CHARLIE ARNOT

Charlie Arnot is recognized as a thought leader in food and agriculture. He is highly regarded as both a writer and sought-after speaker who engages audiences across the globe. Charlie has more than 25 years of experience working in communications, public relations and issues management within the food system. He is the founder and president of CMA, an employee-owned consulting firm with offices in Missouri, Iowa and Ohio. He also serves as CEO of the Center for Food Integrity, a national non-profit organization dedicated to building consumer trust and confidence in today's food system.

One client said of Charlie's work, "others help us talk about our business, you help us think differently about who we are and what we do." His commitment to excellence, innovation and integrity have positioned him as a trusted counselor to CEOs, government leaders and executives, and a respected industry advisor on critical issues within the food system. Clients and food and farm industry leaders seek his unique expertise in applying the peer reviewed trust model developed in 2007 to help them build trust in their processes and products.

Charlie spent ten years as a corporate officer for a leading food company; he worked for a public relations agency, was an award-winning radio journalist and worked in video and film. Charlie grew up in southeast Nebraska and graduated from the University of Nebraska with a Bachelor of Journalism degree.



## SESSIONS BY DAY

(SUBJECT TO CHANGE)

Following is an overview of only some of the sessions that will be on offer at World Aquaculture Adelaide 2014. Visit [www.aquaculture.org.au](http://www.aquaculture.org.au) or [www.was.org](http://www.was.org) for more information and regular updates.

### SUNDAY, JUNE 8

Plenary	9:00	10:30
Technical Advances for Aquaculture	11:20	12:40
Immunology & Vaccines	11:20	12:40
General Freshwater Aquaculture	11:20	12:40
Feedstuffs and Feed Additives (including alternatives), Prebiotics and Probiotics	11:20	17:10
Breeding & Genetics	11:20	17:10
Climate Change Ready – Management Strategies for the Future	11:20	17:10
Hatchery & Larvae Management	11:20	17:10
Offshore Aquaculture	11:20	17:10
Pangasius, Clarias & Ictalurus	11:20	17:10
Social Licence to Operate	11:20	17:10
Oyster Farmers Day	11:20	17:10
Bio-floc Systems	14:30	17:10
Freshwater Aquaculture and Environmental Impact – China	14:30	17:10
Women’s Contribution to Aquaculture	14:30	17:10
Food Safety & Trade (SfCRC)	14:30	17:10

### MONDAY, JUNE 9

Genetics and Breeding of Freshwater Fishes	9:00	10:40
Environment, Biodiversity and Climate Change	9:00	12:50
Food Safety Programs and Trade	9:00	12:50
Integrated Multi-trophic Aquaculture (IMTA) ('Extractive Aquaculture')	9:00	12:50
Pond Culture	9:00	12:50
Biosecurity	9:00	12:50
Shrimp Nutrition	9:00	12:50
Hatchery & Larvae Management - cont	9:00	12:50
Tuna - Hatchery	9:00	12:50
Aquaculture Economics & Management (IAAEM)	9:00	17:10
Oysters	9:00	17:10
(Freshwater Prawns) Macrobrachium	9:00	17:10
Genetic Futures – How Might the Business of Genetics and Breeding Unfold?	11:10	12:50
Aquaponics and Integrated Aquaculture – Agriculture Systems	14:30	17:10
Enhancement, Stocking & Ranching	14:30	17:10
Fish Meal and Oil Extension (IFO)	14:30	17:10
IMTA in China	14:30	17:10
Plankton Culture	14:30	17:10
Seafood & Health (GILLS)	14:30	17:10
Sustainable Development of Aquaculture	14:30	17:10
Improve Your Business 1: Create, Nurture & Grow a More Profitable Aquaculture Business	14:30	17:10
Tuna Ranching	15:30	17:10



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### TUESDAY, JUNE 10

Pearl and Other Molluscs	9:00	10:40
Sustainable Development of Aquaculture - continued	9:00	10:40
Education, Extension and Technology Transfer	9:00	12:30
Business Opportunities & Investment in Aquaculture	9:00	12:30
Recirculation Systems	9:00	12:30
Aquatic Animal Health	9:00	12:30
Marine Shrimp	9:00	15:20
Oceanography and Aquaculture	9:00	15:20
Tilapia	9:00	15:20
Abalone	9:00	17:20
Finfish Nutrition	9:00	17:20
Yellowtail	9:00	17:20
Improve Your Business 2: Technology Knowledge You Need	11:10	12:50
Aquaculture Standards & Certification	11:10	17:20
Emerging Species in Aquaculture	14:00	15:20
General Aquaculture	14:00	15:20
Veterinary Medicines (Drugs and Chemotherapeutics)	14:00	17:20
Spatial Planning and Regulation	14:00	17:20
Marketing & Trade	14:00	17:20
Mussels	15:40	17:20
Pacific & Indigenous Aquaculture	15:40	17:20
Improve Your Business 3: Good, Bad and Ugly of Social Media	15:40	17:20
Captains of Australian Industry	15:40	17:20

### WEDNESDAY, JUNE 11

Improve Your Business 4: Powerfully Persuasive People, Proposals, Presentations	9:00	10:40
Scientific Writing Workshop	9:00	12:30
Finfish Nutrition - continued	9:00	12:30
Commercial Fish Health Management	9:00	12:30
Sea Cucumber & Urchins	9:00	12:30
Lobsters & Crabs	9:00	12:30
Other Marine Fish	9:00	12:30
Seaweed Aquaculture & Microalgae	9:00	12:30
Molluscan Genetics and Genomes - China	9:00	15:40
Ornamentals	9:00	15:40
Algal Aquaculture & Biology	9:00	15:40
Policy & Regulations	9:00	15:40
Regional Cooperation for Improved Biosecurity (ACIAR, NACA, CSIRO)	9:00	17:20
Aquaculture Biotechnology	14:00	15:40
Sturgeons	14:00	15:40
Microalgae	14:00	15:40
Improve Your Business 5: Effective Communication - Be More Memorable and Persuasive	14:00	15:40
Physiology, Histology & Morphology	14:00	12:50
Development, Welfare and Poverty Alleviation (AwF)	12:30	17:20
Post-harvest Product Quality	14:00	17:20

# TENTATIVE SCHEDULE

(SUBJECT TO CHANGE)

	Events/Tours	Conference Registration	Exhibitors & Trade Show	Conference	Social/Networking
Friday 6 June	Workshops & Tours				
Saturday 7 June	Industry Association Meetings; Workshops & Tours	1200-1700	1000-1700 Bump in	1800-1900 Opening Ceremony	1900-2100 Welcome to Adelaide
Sunday 8 June		0730-1700	1030-1800 Open	0900-1030 Plenary 1120-1710 Sessions with breaks	1710-1800 Happy Hour & Posters 1900-2100 Students Reception
Monday 9 June		0800-1700	1030-1800 Open	0900-1710 Sessions with breaks	1710-1800 Happy Hour & Posters
Tuesday 10 June		0800-1600	1030-1600 Open 1600-1900 Bump out	0900-1730 Sessions with breaks	1830-2100 Presidents Reception
Wednesday 11 June		0800-1500		0900-1730 Sessions with breaks	1730-1840 Closing Happy Hour
Thursday 12 June	Workshops & Tours				

# CONFERENCE PROGRAM

(SUBJECT TO CHANGE)

Day/Time	Room 1	Room 2	Room 3	Room 4	Room 5	Room 6	Room 7	Room 8	Room 9	Room 10	Room 11	Room 12	Day/Time
<b>Sun Jun 8 8:30 - 10:30</b>	Plenary												<b>Sun Jun 8 8:30 - 10:30</b>
11:20 - 12:40	Hatchery & Larvae Management	Oysters Farmer's Day	Nutrition Feedstuffs Additives Pro/prebiotic	Social Licence to Operate	Breeding & Genetics	Offshore	Immunology & Vaccines Bio-floc Systems	Climate Change Ready	Pangasius	General Freshwater AQ Aquaculture & Environmental impact - China	Technical Advances Food Safety & Trade (SiCRC)	Women's Contribution to Aquaculture	11:20 - 12:40
14:30 - 17:10													14:30 - 17:10
17:10 - 18:00													17:10 - 18:00
<b>Mon Jun 9 9:00 - 10:40</b>	Tuna Hatchery	Oysters	Shrimp Nutrition	Genetics Freshwater Fish Genetic Futures	IMTA	Hatchery & Larvae Management continued	Pond Culture	Environment, Biodiversity & Climate Change	Freshwater Prawn Macrobrachium	Aquaculture Economics & Management	Food Safety Programs & Trade	Biosecurity	<b>Mon Jun 9 9:00 - 10:40</b>
11:10 - 12:50													11:10 - 12:50
14:30 - 17:10													14:30 - 17:10
17:10 - 18:00	Tuna Ranching		Fish Meal & Oil Extension	Aquaponics & Integrated Aqua-Agriculture Systems	IMTA in China	Plankton Culture	Enhancement Stocking	Sustainable Development			Seafood & Health (GILLS)	Improve Your Business #1	17:10 - 18:00
<b>Tue Jun 10 9:00 - 10:40</b>	Marine Shrimp	Abalone	Finfish Nutrition	Yellowtail	Tilapia	Sustainable Development Aquaculture Standards & Certification	Recirculation Systems	Business Opportunities & Investment	Oceanography & Aquaculture	Education Extension & Tech Transfer	Aquatic Animal Health	Pearls & Other Molluscs	<b>Tue Jun 10 9:00 - 10:40</b>
11:10 - 12:30													11:10 - 12:30
14:00 - 15:20													14:00 - 15:20
15:40 - 17:20	Mussels						Veterinary Medicines - Drugs & Therapeutants	Marketing & Trade	Captains of Australian Aqua	Emerging Species	Spatial Planning	General Aquaculture	15:40 - 17:20
19:00 - 21:00	Presidents' Reception												19:00 - 21:00
<b>Wed Jun 11 9:00 - 10:40</b>	Salmonids	Lobsters & Crabs	Finfish Nutrition continued	Regional Cooperation for Improved Biosecurity (ACIAR, NACA, CSIRO)	Algal Aquaculture & Biology	Ornamentals	Policy & Regulation	Molluscan Genetics & Genomics - China	Other Marine Fish	Sea Cucumbers & Urchins	Commercial Fish Health Management	Improve Your Business #4	<b>Wed Jun 11 9:00 - 10:40</b>
11:10 - 12:30													11:10 - 12:30
14:00 - 15:40													14:00 - 15:40
16:00 - 17:20	Aquaculture Biotechnology	Post-harvest Product Quality			Microalgae			Sturgeons	Physiology Histology Morphology	Development Welfare & Poverty Alleviation (AWF)		Improve Your Business #5	16:00 - 17:20
9:00 - 12:00	Scientific Writing Workshop River Bank Room 1 Wednesday, June 11												9:00 - 12:00
17:30 - 18:30	Closing Happy Hour												17:30 - 18:30



## WORKSHOPS & EVENTS

### AQUAED 2014 EDUCATION AND TRAINING WORKSHOP

*Proudly sponsored by Agrifood Skills Australia*

**Dates:** 6 – 7 June 2014

**Venue:** Friday 6 June – SA TAFE, Saturday 7 June – Adelaide Convention Centre

AquaEd is a workshop for people in the educational and training seafood sector, particularly aquaculture, from primary school to postgraduate study. We will workshop the issues surrounding educating and training within the industry.

Further details available by contacting [roydpalmer@gmail.com](mailto:roydpalmer@gmail.com)

**Cost:** \$110 (Workshop dinner is included)

All AquaEd attendees also receive WAA14 Earlybird Registration rate regardless of date.

### RECIRCULATING AQUACULTURE TECHNOLOGY WORKSHOP

**Dates:** 6 – 7 June 2014

**Venue:** Adelaide Convention Centre

*Presented by: Dr Tom Losordo & Dr Wilson Lennard*

This workshop is designed for a broad audience and seeks to provide participants with non-biased, research-based information about the design and management of recirculating aquaculture fish production systems. The workshop will also feature a commercial aquaculture section designed to introduce participants to the technicalities and engineering requirements of integration and hydroponic plant cropping whilst heavily relying on and integrating with recirculating aquaculture.

**Cost:** Workshop Attendance only – \$375, Attendance if also attending WAA14 – \$285, Attendance for students – \$175  
Register online at [www.aquaculture.org.au](http://www.aquaculture.org.au)

### SCIENTIFIC WRITING WORKSHOP

**Dates:** 11 June 2014

**Venue:** Adelaide Convention Centre (included in WAA14 Program – limited spaces available)

This will be a face-to-face writing workshop for people in the scientific field whose second language is English. To extend this learning process we also offer tips for thinking like a scientist and online scientific writing support services.

**Cost:** Included in the cost of WAA14 registration – although no charge for this workshop you must still register your intention to attend (numbers capped at 20) – email [sarah-jane.day@aquaculture.org.au](mailto:sarah-jane.day@aquaculture.org.au) to reserve your place.



## WORKSHOPS & EVENTS

### TECHNICAL TOUR 1 - RESEARCH TOUR, ADELAIDE (SARDI AND FLINDERS UNIVERSITY)

Date: 12 June 2014

The tour will provide attendees with the ability to view South Australia's capability in relation to aquatic animal research in the aquaculture area and observe the innovative projects that are being conducted in relation to aquaculture.

**Cost:** \$90 - includes lunch, tours and transport. Only 50 places available.  
Book online at [www.aquaculture.org.au](http://www.aquaculture.org.au)

### TECHNICAL TOUR 2 - PORT LINCOLN

Dates: 12-13 June 2014

No trip to South Australia would be complete without a visit to the aquaculture capital of the state, Port Lincoln. An exciting array of prospects organised by the local industry awaits those who attend.

**Cost:** A number of options are available - further information is available online at [http://www.aquaculture.org.au/images/downloads/WAA14\\_PL\\_Tour\\_Programme\\_FA.pdf](http://www.aquaculture.org.au/images/downloads/WAA14_PL_Tour_Programme_FA.pdf)

Registrations to be booked directly through Southern Blue Travel - [res@southernbluetravel.com](mailto:res@southernbluetravel.com)

### AWARDS

World Aquaculture 2014 is delighted to host the National Aquaculture Council's Australian Aquaculture Awards - the Awards recognise and reward Australasian Aquaculture excellence in a number of categories:

1. Aquaculture Science Research/er
2. Aquaculture Production
3. Aquaculture Service Provider
4. New Product / Technical Innovation

The Awards will take place at the President's Reception on **Tuesday 10 June** at the Adelaide Oval. Further information on award nominations can be obtained by contacting [sarah-jane.day@aquaculture.org.au](mailto:sarah-jane.day@aquaculture.org.au)

REGISTRATION FOR WORKSHOPS AND EVENTS CAN BE MADE ONLINE AT [www.aquaculture.org.au](http://www.aquaculture.org.au) (at the time of registering for WAA14).

Please note however the Port Lincoln Tour is to be booked through Southern Blue Travel - [res@southernbluetravel.com](mailto:res@southernbluetravel.com)

ALL FIGURES ARE IN AUSTRALIAN DOLLARS AND ARE GST INCLUSIVE



## WORKSHOPS & EVENTS

Debbie Mayo-Smith will present a number of workshops across the duration of WAA14, *Please note each workshop is capped at 50 participants. To reserve your space contact [sarah-jane.day@aquaculture.org.au](mailto:sarah-jane.day@aquaculture.org.au)*

### BIO: DEBBIE MAYO-SMITH

Debbie Mayo-Smith is one of the most sought after business speakers in New Zealand and Australia as well as in the top 7% of speakers worldwide.

A media columnist as well as bestselling author of 16 books, you'll find her practical, plain talking and full of great ideas. In fact, you'll be saying 'wow' every few moments as she is unique in her gift for combining intimate knowledge of everyday business tools; understanding business problems; then creating unique customised solutions targeting pain points. You will learn from Debbie how to make easy tweaks to what you do, creating significant gains.

### CREATE, NURTURE, GROW A MORE PROFITABLE BUSINESS

Do you want to develop a simple system to grow your aquaculture business easily and inexpensively? You'll love this simple, practical step-by-step blueprint showing you how to significantly enhance business income, profits, communication and personal productivity. It requires only clever thinking and the business tools already at hand. Even better achievable with minimum effort or cost.

### STUFF YOUR TECHNOLOGY BUT: THE KNOWLEDGE YOU NEED TO CREATE, NURTURE, GROW IN TODAY'S UNWIRED WORLD

You are undoubtedly working much harder than necessary; and missing many opportunities. If you would like to learn new ideas for using your everyday technology better: Cloud, internet, smartphones, tablets, office software, don't miss this session.

This is NOT a tutorial in how-to use your business tools. It is rather the clever matching and solving of your problems with the features in your smartphones/tablets, cloud, Internet and software. You immediately and easily gain better time management, communication, productivity and customer service. Even better, these tips can be shared with your colleagues giving you superstar status.

### POWERFULLY PERSUASIVE PEOPLE, PROPOSALS, PRESENTATIONS

Do you ever have to present to an audience? Persuade a committee? Win a sale? Motivate a team or convince a manager? What about design a presentation – both visually and the content? If you want to be more successful in your communications, come learn business changing tips from Debbie. She is normally one of the highest ranking speakers at any conference she speaks at. With hundreds under her belt, you know her secret to getting the message across isn't just pushing a button for the next PowerPoint slide. Debbie will share success secrets with you and even better, show you how to do them.

### EFFECTIVE COMMUNICATION: BE MORE MEMORABLE AND PERSUASIVE

Whether talking to a client; a student, a staff member; interviewing a potential employee; or just entertaining around the dinner table – you could benefit greatly by knowing these essential secrets for 'persuasive discussions' and selling. In addition you'll learn several email management tips that will delight you with your new found productivity.

### SOCIAL MEDIA: GOOD. BAD. UGLY

There is a phenomenal amount of hype and attention given to social media. To do it effectively, you have to devote a tremendous amount of time. Is it worth the effort? Come learn the plain, practical truths, don'ts, musts and forget-about!



# REGISTRATION FORM

PLEASE PRINT CLEARLY OR TYPE ALL REQUESTED INFORMATION

**REGISTER  
ONLINE**  
OR USING THIS FORM

[www.was.org](http://www.was.org) / [www.aquaculture.org.au](http://www.aquaculture.org.au)

*This is the preferred method of registration to minimise delays in receipt of confirmation of registration.*

## TAX INVOICE FOR GST PURPOSES

National Aquaculture Council  
ABN 96 912 231 582

### 1. NAME BADGE INFORMATION: (As you want your name badge to read – no titles please)

FIRST NAME \_\_\_\_\_ SURNAME \_\_\_\_\_

COMPANY/INSTITUTION \_\_\_\_\_  
(Limited to 40 letters & spaces)

COUNTRY \_\_\_\_\_

### 2. MAILING INFORMATION:

EMAIL \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ POSTCODE \_\_\_\_\_ COUNTRY \_\_\_\_\_

TEL \_\_\_\_\_ FAX \_\_\_\_\_ TITLE DR. MR. MS. MRS.  
(Include country code and city code) (Include country code and city code) (circle one)

### 3a. TYPE OF CONFERENCE REGISTRATION

Prices AUD GST Inclusive	Register by 1/5/2014	Register after 1/5/2014
ASSOCIATION MEMBER*	<input type="checkbox"/> \$695	<input type="checkbox"/> \$795
STUDENT MEMBER*	<input type="checkbox"/> \$325	<input type="checkbox"/> \$395
* To qualify for Association Member Rate you must complete the Association Membership section on the reverse of this page. N.B. Trade Show entry, Welcome Drinks, Happy Hours/Poster Session and the President's Reception are included in the full Conference Registration		
NON-MEMBER	<input type="checkbox"/> \$790	<input type="checkbox"/> \$890
STUDENT NON-MEMBER	<input type="checkbox"/> \$385	<input type="checkbox"/> \$445
FARMER PASS (includes 3 days morning/afternoon teas and Trade Show Entry, Farmers Day Session)	<input type="checkbox"/> \$60	<input type="checkbox"/> \$60
TRADE SHOW PASS (includes 3 days morning/afternoon teas and Trade Show Entry, Farmers Day Session)	<input type="checkbox"/> \$60	<input type="checkbox"/> \$60

Registration Confirmation and Receipt will be emailed after processing.

### 3b. REGISTRATION FOR WORKSHOPS/EVENTS

WORKSHOP / EVENT	COST
AQUAED 2014 EDUCATION & TRAINING WORKSHOP	<input type="checkbox"/> \$110
RECIRCULATING AQUACULTURE TECHNOLOGY WORKSHOP	<input type="checkbox"/> \$375 <i>Workshop only</i> <input type="checkbox"/> \$285 <i>With Conference</i> <input type="checkbox"/> \$175 <i>Students</i>
SCIENTIFIC WRITING WORKSHOP	<input type="checkbox"/>
TECHNICAL TOUR 1 - RESEARCH TOUR, ADELAIDE (SARDI AND FLINDERS UNIVERSITY)	<input type="checkbox"/> \$90
CREATE, NURTURE, GROW A MORE PROFITABLE BUSINESS	<input type="checkbox"/>
STUFF YOUR TECHNOLOGY	<input type="checkbox"/>
POWERFULLY PERSUASIVE PEOPLE, PROPOSALS, PRESENTATIONS	<input type="checkbox"/>
EFFECTIVE COMMUNICATION	<input type="checkbox"/>
SOCIAL MEDIA: GOOD. BAD. UGLY	<input type="checkbox"/>

### 4. PAYMENT METHOD: *Payment must be made at the time of registering.*

All fees must be paid to the order of NAC WAA14. (Cheques accepted in AUD only)

Cheque Number \_\_\_\_\_ Payable to: NAC WAA14

Visa  MasterCard  American Express  Diners

Card Number \_\_\_\_\_

Expiry Date \_\_\_\_ | \_\_\_\_ CCV Number \_\_\_\_

Date \_\_\_\_\_ Amount \$ \_\_\_\_\_

Cardholder's Name (please print) \_\_\_\_\_

Cardholder's Signature \_\_\_\_\_

*To arrange payment by Electronic Funds Transfer, please contact the Conference Office for details.*

### PRIVACY NOTIFICATION ABN 96 912 231 582

The National Aquaculture Council (NAC) respects the privacy of individuals & acknowledges that the information that you provide on the form is 'personal information' as defined by the Privacy Amendment (Privacy Sector) Act 2000. The information is being collected for the purposes of processing. The intended recipients of the information are the NAC & service providers engaged by NAC from time to time. The provision of this information is voluntary, but if it is not provided, the NAC may be unable to process your registration. The NAC will not otherwise, without your consent, use or disclose your personal information for any purpose unless it would reasonably be expected that such purpose is permitted or required by law. The NAC, and its Conference Office intend to make your name, practice/employer & contact details available to other conference registrants & exhibitors.

Please tick here if you do not want your details provided to other Conference delegates & exhibitors.

### IMPORTANT INFO FOR DELEGATES REGISTERING ONLINE:

*For online registrations to be valid, they require full credit card payment at the time of registering. Attempts to submit registrations online without payment will not be acknowledged.*



Delegate Name \_\_\_\_\_

Please check all boxes for associations of which you are a current member. Membership in any of these associations qualifies you for the Member Rate on the Registration Fees. You can join any World Aquaculture Society association at any time before registering to qualify for the Member Rate.

## WORLD AQUACULTURE SOCIETY

- AQUABIO
- Aquaculture Association of Canada
- Aquaculture Association of South Africa
- Aquaculture Engineering Society
- Aquaculture Without Frontiers
- Asian Fisheries Society
- Asian Pacific Chapter WAS
- China Society of Fisheries
- Egyptian Aquaculture Society
- European Aquaculture Society
- Global Aquaculture Alliance (GAA)
- Indonesian Aquaculture Society
- International Association of Aquaculture Economics and Management
- International Association of Seafood Professionals
- Korean Society of Fisheries & Aquatic Sciences (KOSFAS)
- Korea Chapter, WAS
- Latin American and Caribbean Chapter, WAS
- Malaysian Fisheries Society
- Sociedad Brasileira de Acuicultura
- Society of Aquaculture Professionals (India)
- Spanish Aquaculture Association
- USAS, WAS
- World Aquaculture Society (WAS)

## NATIONAL AQUACULTURE COUNCIL

- Australian Abalone Growers Association
- Australian Barramundi Farmers Association
- Australian Mussel Industry Association
- Oysters Australia
- Ridley Aquafeeds
- Skretting Australia
- South Australian Aquaculture Council
- Sydney Fish Market
- Tasmanian Aquaculture Council
- Tasmanian Salmonid Growers Association

## WORLD AQUACULTURE SOCIETY (WAS) APPLICATION [www.was.org](http://www.was.org)

For details on the different types of memberships and options, please contact the WAS home office at  
**Tel: +1-225-578-3137 Fax: +1-225-578-3493 Email: [judya@was.org](mailto:judya@was.org)**

### MEMBERSHIP CATEGORY: (Indicate only one)

- Individual** (Electronic JWAS) (USD 65/yr) Applies to an individual only
- Individual** (Printed JWAS) (USD 85/yr) Applies to an individual only
- Student** (Electronic JWAS) (USD 45/yr) (Copy of Student ID or Signature of Professor required)
- Student** (Printed JWAS) (USD 65/yr) (Copy of Student ID or Signature of Professor required)
- Sustaining** (Electronic JWAS) (USD 105/yr) Applies to any one individual from a company
- Sustaining** (Printed JWAS) (USD 125/yr) Applies to any one individual from a company
- Corporate** (Electronic JWAS) (USD 255/yr) Allows all employees of one company to attend meeting at Member Rate
- Corporate** (Printed JWAS) (USD 275/yr) Allows all employees of one company to attend meeting at Member Rate
- Lifetime** (Electronic JWAS only) (USD 1005/yr) Applies to an individual only

### CHAPTER OPTIONS:

(Must have active membership in one of the categories at left)

Please mark the Chapter you choose that is included in your dues above. You can join more chapters by adding USD 5 per extra chapter.

If you mark none, you can deduct USD 5.

- Asian Pacific** (USD 5)
- Korea** (USD 5)
- Latin American/Caribbean** (USD 5)
- United States (USAS)** (USD 5)
- None**

Fees for memberships are non-refundable.

**Total Amount for WAS Membership USD \_\_\_\_\_**

Please enter this amount under "Membership Dues" section on opposite side of this form.

International Registrations/Information

Conference Manager: John Cooksey  
 PO Box 2302 Valley Center, CA 92082 USA  
 Email: [worldaqua@aol.com](mailto:worldaqua@aol.com)  
 Web: [www.was.org](http://www.was.org)

International Sponsorship & Trade Show Info

Contact - Mario Stael  
 Email: [mario@marevent.com](mailto:mario@marevent.com)  
 Ph: +32 9233 4912

# ACCOMMODATION

## BOOK ONLINE

[www.secureregistrations.com/waa2014](http://www.secureregistrations.com/waa2014)  
or phone Luba at Conference Plus direct  
on +61 3 9466 8230

To avoid disappointment and to ensure delegates attending the World Aquaculture Adelaide 2014 Conference the best availability of rooms and to provide an efficient and convenient reservation service the conference has made a block booking of rooms at special negotiated discounted rates with the following preferred hotels.

To be eligible for these special discounted rates you must book accommodation through Conference Plus Australia.

## YOUR CHANCE TO WIN!

3 nights accommodation  
in a King Superior Room for two at  
**InterContinental Adelaide**

Incl. Full Buffet Breakfast for 2 in Riverside Restaurant

Total prize valued at \$660.00

To be eligible for this prize you must register your attendance & book your accommodation through Conference Plus your Accommodation Manager.

The following hotels are listed in order of distance from the Adelaide Convention Centre your conference venue.

HOTEL	★ RATING	RATE from	ROOM TYPE
InterContinental Adelaide	5	\$220	King Superior Room
The Sebel Playford Adelaide	5	\$185	Standard Guest Room
Oaks Embassy	4.5	\$211	One Bedroom Deluxe Apartment
Oaks Horizons	4.5	\$205	One Bedroom Deluxe Apartment
Mercure Grosvenor Hotel	3-4	\$130	Economy Room
Stamford Plaza Adelaide	5	\$158 Early Bird	Superior Room
	5	\$175 After April 5	Superior Room
Hotel Grand Chancellor on Hindley	4-4.5	\$180	Standard Deluxe Room
Millers Apartments	4.5	\$180	One Bedroom Deluxe Apartment
Rockford Hotel	4.5	\$159	Standard Room
Breakfree Adelaide	4	\$155	Studio Suite
Quest on King William	4	\$175	Studio Suite
Oaks on Precinct	4	\$205	One Bedroom Apartment
Rendezvous Grand Hotel Adelaide	5	\$199	Deluxe King Room
Ambassadors	3.5	\$110	Upstairs Room
Franklin Central Apartments	4	\$178	One Bedroom Apartment
Hotel Richmond	4	\$155	Superior King Room
Mansions on Pulteney	3.5	\$165	Standard One Bedroom Apartment
Adina Apartment Hotel Adelaide	4.5	\$185	Premier Studio
Quest on Wakefield	4	\$320	Three Bedroom Apartment
Crowne Plaza Adelaide	4	\$200	King Superior Room
Hilton Adelaide	5	\$235	Hilton Deluxe Room
Mantra on Hindmarsh	4.5	\$189	Studio Suite
Majestic Roof Garden Hotel	4.5	\$140	Executive Deluxe Room
Breakfree Directors Studios	3.5	\$119	Hotel Room
Mantra on Frome	4	\$169	Studio Suite
Quest on Sturt	4	\$260	Two Bedroom Apartment
Clarion Hotel Soho	5	\$199	Studio
Grand Chifley	4.5	\$150	Standard Room
Chifley on South Terrace	4	\$140	Deluxe Room
Adelaide Motel and Backpackers	2	\$70	Single Ensuite

For detailed information on each hotel visit [www.aquaculture.org.au/accommodation\\_travel\\_touring.htm](http://www.aquaculture.org.au/accommodation_travel_touring.htm)

# TRAVEL

## HOW TO GET TO THE CONFERENCE

### DOMESTIC TRAVEL

Conference Plus are working together with Flight Centre Group Travel to ensure World Aquaculture Adelaide 2014 conference travellers are offered internet or published airfares available on Qantas, Virgin Australia and Jetstar when travelling internally within Australia.

To ensure the **BEST** airfare available, **ALL** delegates are urged to use the exclusive flight booking system. For groups of 10 or more persons travelling together, please contact Tomka Stekovic

LOCAL TOLL FREE: **1300 362 917** or  
VIA EMAIL: [tomka.stekovic@flightcentre.com.au](mailto:tomka.stekovic@flightcentre.com.au)

To make a flight booking online:  
LOG ON TO: [www.galileoonline.travel.com/waa14](http://www.galileoonline.travel.com/waa14)

### INTERNATIONAL INBOUND & OUTBOUND

Flight Centre Group Travel have exclusive access to competitive international airfares into Australia. For international travellers please contact Flight Centre Group Travel on **+61 3 9026 3401** or **1300 362 917** quoting "World Aquaculture 2014". For any travel enquiries

EMAIL: [tomka.stekovic@flightcentre.com.au](mailto:tomka.stekovic@flightcentre.com.au)

### VISAS

Attendees, from most countries, will be required to have a visa to enter Australia. Please check to see if you need a visa and what the requirements are.

### AIRPORT TRANSFERS

Adelaide airport is eight kilometres from the centre of the city and is easily accessed by car, bus and taxi.

### ADELAIDE TAXIS

Taxis are plentiful at Adelaide airport and will cost approximately \$18 Monday to Friday with an additional tariff of \$5 for weekends from Adelaide Airport to Adelaide CBD Hotel - Call **131 008** to book a maxi taxi for 5-8 passengers.

### CORPORATE SEDAN

A Corporate Sedan is available at a price of \$58.21 from Adelaide Airport with a free meet and greet service.

To book your vehicle call Hughes Limousines Adelaide on

PHONE: **+61 8 8440 0788** or **1300 1300 20** or  
EMAIL: [res@halsan.com.au](mailto:res@halsan.com.au)

### HIRE CARS

#### EUROPCAR

Vehicles are available at special conference daily rates for you: To be eligible for the special conference rates being **10% OFF** the advertised retail rate log onto [www.europcar.com.au](http://www.europcar.com.au) and quote the Conference Plus Australia Corporate ID number **50042005** and this will enable you to access the special discounted corporate rate

Book with Europcar either online or by phone quoting your Corporate ID number on

**1300 555 242** (within Australia)  
**+61 3 9330 6160** (outside Australia)

#### ADELAIDE METRO JETBUS

If you prefer to catch a bus, the Adelaide Metro JetBus transfers passengers to and from the airport and travels between Adelaide airport and the City

You will need to purchase a Metro ticket fare on [www.adelaidemetro.com.au/Ticket](http://www.adelaidemetro.com.au/Ticket) to board the bus delivering you to Currie street in the city centre/

#### ADELAIDE FREE CBD & GLENELG TRAVEL

Adelaide Metro offers free travel options within Adelaide City.

##### **Free City bus- Route 99C**

The 99C takes you on a City loop. Stops include SA Museum, State Library, Art Gallery, Royal Adelaide Hospital, Botanic Gardens, Rundle Street (East End), Tandanya Aboriginal Culture Gallery, Central Markets, Hindley Street precinct, UniSA and Adelaide University.

##### **Free City CBD tram**

The Glenelg tram running every 15mins between Glenelg and Adelaide Convention Centre your conference venue with the Free section between the South Terrace tram stop and along North Terrace and King William Street just a short walk to where many of the hotels on our preferred list of hotels are located.

##### **Free Jetty Road Glenelg tram**

The Free Jetty Road Glenelg tram takes you between the Brighton Road tram stop and Moseley Square.



## TOURS

### ADELAIDE & KANGAROO ISLAND

Pre and Post Conference Tour

JUNE 2<sup>ND</sup>- 5<sup>TH</sup> OR JUNE 12<sup>TH</sup> - 15<sup>TH</sup>

**Day 1:** Arrive Adelaide – On arrival in Adelaide you will be transferred to your hotel (flights to arrive prior to 9.00pm)

**Day 2:** Barossa Valley – Sample fine wines including Jacobs Creek and Saltram Wines. Enjoy a 2 course lunch and wine tastings from two boutique wineries in Angaston. Wind your way through the picturesque Adelaide Hills to Hahndorf, Adelaide's oldest German settlement, where you'll have free time to explore the many shops and galleries with their local arts, crafts and produce.

**Day 3:** Kangaroo Island to Seal Bay – Enjoy a scenic coach drive to Cape Jervis to board the ferry to Kangaroo Island. Visit Clifford's Honey Farm. Walk among the nation's most accessible colony of sea lions at the Seal Bay Conservation Park. This is followed by the Birds of Prey free-flight show. Last stop is Kingscote to see the daily pelican feeding. Overnight accommodation at Kangaroo Island.

**Day 4:** Flinders Chase National Park – Visit Emu Ridge Eucalyptus Distillery and Parndana Wildlife Park where you can feed kangaroos. Visit Hanson Bay Wildlife Sanctuary to explore the nocturnal world of animals, including koalas, echidnas, bats and possums. Marvel at the Remarkable Rocks and Admiral's Arch. Observe a colony of New Zealand fur seals. Return to Adelaide by ferry and coach arriving late evening.

### STANDARD TOUR 4★ ACCOMODATION

\$1225 – Adult Twin • \$980 – Child  
\$1560 – Adult Single

### ADELAIDE CITY HIGHLIGHTS

SATURDAY JUNE 7<sup>TH</sup>

Half Day Coach Tour with expert commentary by a local Driver/guide.

Inclusions: Haigs Chocolates Factory Tour & tasting, Pass by Adelaide Oval, St Peter's Cathedral, Glenelg Esplanade and view the luxurious beach front apartments, North Terrace Cultural Precinct & boulevard including SA Museum, Art Gallery, State Library, Parliament House, Government House & Universities

\$64 – Adults • \$32 – Child • \$61 – Concession

Departs: 9.30am / Returns: 12.30pm

### TEMPTATION SAILING DOLPHIN SWIM

SUNDAY JUNE 8<sup>TH</sup>

Join the award-winning Temptation Sailing's Dolphin Swim which offers the special experience of viewing or swimming with wild bottle-nose dolphins in their natural habitat. Dolphins are one of the Earth's most amazing and curious creatures. Experience a once in a lifetime opportunity! Temptation is a 58ft colossal sailing catamaran and the first vessel in South Australia to be given a licence to swim with and study these magnificent mammals.

Inclusions: 3.5 hr coastal cruise with commentary, wet suit, mask and snorkel – swimmers only

Dolphin Swim: \$98 – Adult • \$88 – Child  
Dolphin Watch: \$68

Departs: 7.30am Holdfast Shores Marina Glenelg  
Returns: 11.30am



## TOURS

### BAROSSA & HAHNDORF WINE EXPERIENCE

MONDAY JUNE 9<sup>TH</sup>

This comprehensive full day coach tour is with expert commentary by a local driver/guide. Begin with morning tea, tour and tastings at the multi-award winning Jacob's Creek Winery then take in the amazing view of the Barossa valley, from Mengler Hill Lookout. Visit the famous Herbig Family Tree, a large hollow red gum tree which provided a home to the Herbig family until 1860. Explore the tree-lined main street of historic Hahndorf, home to many shops, galleries, cafes and optional wine tasting at RockBare Cellar Door, Hahndorf. Visit the historic Saltram Wine Estate for wine tasting and enjoy a delicious 2 course lunch and wine tastings at the South Australian Company Store, Angaston.

**\$132 - Adult • \$72 - Child • \$129 - Concession**

*Departs: 9.15am / Returns: 5.15pm*

### ADELAIDE CENTRAL MARKET TOUR

TUESDAY JUNE 10<sup>TH</sup>

The Adelaide Central Market is home to 80 stalls, shops and cafés selling the freshest of produce direct from the growers and wholesale markets. Join a sensory and interactive, gourmet walking tour with local food expert, Restaurateur, Olive Oil and Cheese Judge, Slow Food Member and Chef, Mark Gleeson. Mark's knowledge of the local food industry is vast. Taste some of the finest foods and produce this State has to offer and finish the tour with a well-earned, beautifully made breakfast & coffee.

**\$80 Per Person**

*Departs: Providore, Stall 66 in the Adelaide Central Market  
8.00am / Returns: 11.00am*

### VICTOR HARBOR & MCLAREN VALE HIGHLIGHTS

WEDNESDAY JUNE 11<sup>TH</sup>

A full day coach tour with expert commentary by a local driver/guide starting with morning tea stop in the main street of Strathalbyn followed by a tour of Goolwa, including the Wharf and Barrage, where the River Murray meets the Ocean.

Pass through Horseshoe Bay and Encounter Bay, a great spot for whale watching from May to October then have some free time to explore the main street of McLaren Vale - sample an array of local produce and wine tastings at nearby cellar doors. Have some free time for lunch (own expense) and to explore Granite Island or Victor Harbor, dotted with local craft stores and cafés.

**\$104 - Adult • \$54 - Child • \$104 - Concession  
\$132 - Including Lunch: OPTIONAL**

*Departs: 9.15am / Returns: 5.15pm*

### PANDA INSIGHTS & INSPIRATIONS TOUR

THURSDAY JUNE 12<sup>TH</sup>

A full day entry to the Adelaide Zoo. Meet the only Giant Pandas in the Southern Hemisphere, Wang Wang & Funi™ followed by a morning tea and a discount voucher to use in the Panda shop. Meet the Red Pandas and see their morning feed. Learn about the bamboo, where is it sourced and how the Zoo keeps up the supply for the pandas daily intake with ample opportunity to take photos and watch the Giant Pandas without the crowds. End your tour by exploring the rest of the Zoo at your leisure.

**\$130 Per Person**

*Depart: 8.00am - 10.45am*

## BOOKINGS

To book your tour online follow the prompts on [www.secureregistrations.com/waa2014](http://www.secureregistrations.com/waa2014)

To make an enquiry contact Conference Plus Australia on +61 3 9466 8230 or email [Luba.Richards@conferenceplus.com.au](mailto:Luba.Richards@conferenceplus.com.au)

**DISCLAIMER OF LIABILITY** - Each tour requires a minimum of 10 people to proceed - The touring companies reserve the right to change details, substitute or cancel any of the above listed tours should numbers not maximize. Conference Plus Australia accepts no responsibility for the content of any advertised tour or for any injury sustained while on tour.