

Join a World-Class Training Program in Artisanal Mariculture!

The first cohort in Artisanal Mariculture Sciences and Village Farming successfully began in September 2024.



As the sea cucumber farming training concludes this December, we are excited to announce the next session *on spirulina farming*, starting in January 2025 and running for two months (January and February).

👉 Limited spots are still available!

Don't miss this unique opportunity to participate in an internationally recognized training program.

Eligibility Criteria

Hold a Master's degree or be an engineer in a field related to Natural Sciences or Social Sciences.

Alternatively, applicants with a higher education diploma (short cycle) may apply if they have at least three years of relevant professional or personal experience in artisanal mariculture.

Study Requirements

The courses (theoretical and practical) are conducted entirely in English; a high level of English proficiency is mandatory.

Selected students will receive a scholarship allowance during their stay in Toliara. However, **students must cover their own travel expenses to the training center in Toliara**, whether from Madagascar or abroad.

Earn an International Certificate

This training program culminates in an internationally recognized certificate issued jointly by: The University of Mons, The IH.SM of the University of Toliara and the University of Liège.

How to Apply?

Submit your application no later than **December 25, 2024**, to the following email address:

pfsmadagascar@yahoo.fr

(With copies to **lavitra_thierry@yahoo.fr** and **Igor.eeckhaut@Umons.ac.be**)

Shortlisted candidates will be invited for an interview in English before December 31, 2024.