

Four – year B.Sc. (Hons)
Domain Subject: ZOOLOGY
IV Year B. Sc.(Hons)–Semester –V

Max Marks: 100+50

Course 7 A: POSTHARVEST TECHNOLOGY OF FISH AND FISHERIES
(Skill Enhancement Course (Elective), - Credits: 05)

I. Learning Outcomes:

Students at the successful completion of this course will be able to

- Identify the types of preservation methods employed in aquaculture
- Choose the suitable Processing methods in aquaculture
- Maintain the standard quality control protocols laid down in aqua industry
- Identify the best Seafood quality assurance system

II. Syllabus: Total Hours: 90 including Teaching, Lab, Field Skills Training, Unit tests etc.)

Unit – I Handling and Principles of fish Preservation

- 1.1 Handling of fresh fish, storage and transport of fresh fish, post mortem changes (rigor mortis and spoilage), spoilage in marine fish and freshwater fish.
- 1.2 Principles of preservation – cleaning, lowering of temperature, rising of temperature, denudation, use of salt, use of fish preservatives, exposure to low radiation of gamma rays.

Unit – II Methods of fish Preservation

- 2.1 Traditional methods - sun drying, salt curing, pickling and smoking.
- 2.2. Advanced methods – chilling or icing, refrigerated sea water, freezing, canning, irradiation and Accelerated Freeze drying (AFD).

Unit – III Processing and preservation of fish and fish by-products

- 3.1 Fish products – fish minced meat, fish meal, fish oil, fish liquid (ensilage), fish protein concentrate, fish chowder, fish cake, fish sauce, fish salads, fish powder, pet food from trash fish, fish manure.
- 3.2 Fish by-products – fish glue, Using glass, chitosan, pearl essence, shark fins, fish Leather and fish maws.

Unit – IV Sanitation and Quality control

- 4.1 Sanitation in processing plants - Environmental hygiene and Personal hygiene in processing plants.
- 4.2 Quality Control of fish and fishery products – pre-processing control, control during processing and control after processing.

Unit – V Quality Assurance, Management and Certification

- 5.1. Seafood Quality Assurance and Systems: Good Manufacturing Practices (GMPs); Good Laboratory Practices (GLPs); Standard Operating Procedures (SOPs); Concept of Hazard Analysis and Critical Control Points (HACCP) in seafood safety.
- 5.2 National and International standards – ISO 9000: 2000 Series of Quality Assurance System, *Codex Alimentarius*.