

III. References:

1. Santharam R, N Sukumaran and P Natarajan 1987. A manual of aquaculture, Oxford-New Delhi
2. Lakshmi Prasad's, Fish Processing Technology 2012, Arjun Publishing House
3. Dr Sunitha Rai, Fish Processing Technology, 2015, Random Publications
4. Safety and Quality Issues in Fish Processing (Woodhead Publishing Series in Food Science Technology and Nutrition) by H A Bremner
5. K.A Mahanthy, Innovations in Fishing and Fish Processing Technologies, January 2021

Web Resources:

1. <http://ecoursesonline.iasri.res.in/mod/page/view.php?id=145743>
2. https://ecourses.icar.gov.in/e-Learningdownload3_new.aspx?Degree_Id=03

Course 7 A: POSTHARVEST TECHNOLOGY OF FISH AND FISHERIES PRACICAL SYLLABUS

IV. Learning Outcomes: On successful completion of this practical course, student shall be able to:

- Identify the quality of aqua processed products.
- Determine the quality of fishery products by observation
- Analyze the protocols of aqua processing methods

V. Practical(Laboratory) Syllabus:

1. Evaluation of fish/ fishery products for organoleptic, chemical and microbial quality.
2. Preparation of dried, cured and fermented fish products
For detailed procedure method visit sites:
3. Examination of salt, protein, moisture in dried / cured products
4. Examination of spoilage of dried / cured fish products, marinades, pickles, sauce.
5. Preparation of isinglass, collagen and chitosan from shrimp and crab shell.
6. Developing flow charts and exercises in identification of hazards – preparation of hazard analysis worksheet
7. Corrective action procedures in processing of fish- flow chart- work sheet preparation
(** Refer the following web sites for complete procedure method and estimations of all listed practicals)

VI. References:

1. Dr Sunitha Rai, Fish Processing Technology, 2015, Random Publications
2. https://ecourses.icar.gov.in/e-Learningdownload3_new.aspx?Degree_Id=03
3. <https://vikaspedia.in/agriculture/fisheries/post-harvest-and-marketing/processing-in-fisheries/fermented-products>
4. <https://krishi.icar.gov.in/jspui/bitstream/123456789/20500/1/Fermentation%20technology%20for%20fish.pdf>
5. <http://jebas.org/00200620122014/Abujam%20et%20al%20JEBAS.pdf>
6. https://krishi.icar.gov.in/jspui/bitstream/123456789/20770/1/Training%20Manual_Hygiene%20drying%20and%20packing%20of%20fish.pdf
7. https://krishi.icar.gov.in/jspui/bitstream/123456789/20770/1/Training%20Manual_Hygiene%20drying%20and%20packing%20of%20fish.pdf
8. https://agritech.tnau.ac.in/fishery/fish_byproducts.html
9. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5352841/>
10. <http://www.fao.org/3/i1136e/i1136e.pdf>
11. <http://www.fao.org/3/x5989e/X5989e01.htm#What%20is%20sensory%20assessment>

Web resources suggested by the teacher concerned and the college librarian including relevant material

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

Max. Marks: 100+50

Course6 A: **SUSTAINABLE AQUACULTURE MANAGEMENT**
(Skill Enhancement Course (Elective), -Credits: 05)

I. Learning Outcomes:

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

- Evaluate the present status of aquaculture at the Global level and National level
- Classify different types of ponds used in aquaculture
- Demonstrate induced breeding of carps
- Acquire critical knowledge on commercial importance of shrimps
- Identify fin and shell fish diseases

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

Unit: 1

- 1.1 Present status of Aquaculture – Global and National scenario
- 1.2 Major cultivable species for aquaculture: freshwater, brackish water and marine.
- 1.3 Traditional, extensive, modified extensive, semi-intensive and intensive cultures of fish and shrimp.
- 1.4 Design and construction of fish and shrimp farms

Unit: 2

- 2.1 Functional classification of ponds – head pond, hatchery, nursery ponds
- 2.2 Functional classification of ponds -rearing, production, stocking and quarantine ponds
- 2.3 Need of fertilizer and manure application in culture ponds
- 2.4 Physio-chemical conditions of soil and water optimum for culture (Temperature, depth, turbidity, light, water, PH, BOD, CO₂ and nutrients)

Unit: 3

- 3.1. Induced breeding in fishes
- 3.2. Culture of Indian major carps: Pre-stocking management (Dewatering, drying, ploughing/desilting; Predators, weeds and algal blooms and their control, Liming and fertilization)
- 3.3. Culture of Indian major carps - Stocking management
- 3.4. Culture of Indian major carps - post-stocking management

Unit: 4

- 4.1 Commercial importance of shrimp & prawn
- 4.2 *Macrobrachium rosenbergii*- biology, seed production.
- 4.3 Culture of *L. vannamei* – hatchery technology and culture practices
- 4.4 Mixed culture of fish and prawns

Unit: 5

- 5.1 Viral diseases of Fin Fish & shell fish
- 5.2 Fungal diseases of Fin & Shell fish
- 5.3 Bacterial diseases of Finfish & Shell fish
- 5.4 Prophylaxis in aquaculture

III. References:

1. Pillay TVR & M.A.Dill, 1979. Advances in Aquaculture. Fishing News Books Ltd., London
2. Stickney RR 1979. Principles of Warm Water Aquaculture. John Wiley & Sons Inc.1981
3. Boyd CE 1982. Water Quality Management for Pond Fish Culture. Elsevier Scientific Publishing Company.
4. Bose AN et.al. 1991. Costal Aquaculture Engineering. Oxford & IBH Publishing Company Pvt. Ltd.

Web Links:

1. http://www.fao.org/fishery/docs/CDrom/FAO_Training/FAO_Training/General/x6708e/x6708e06.htm
2. http://aquaticcommons.org/1666/1/Better-Practice3_opt.pdf

III. References:

1. Pillay TVR & M.A.Dill, 1979. Advances in Aquaculture. Fishing News Books Ltd., London
2. Stickney RR 1979. Principles of Warm Water Aquaculture. John Wiley & Sons Inc.1981
3. Boyd CE 1982. Water Quality Management for Pond Fish Culture. Elsevier Scientific Publishing Company.
4. Bose AN et.al. 1991. Coastal Aquaculture Engineering. Oxford & IBH Publishing Company Pvt. Ltd.

Web Links:

1. http://www.fao.org/fishery/docs/CDrom/FAO_Training/FAO_Training/General/x6708e/x68e06.htm
2. http://aquaticcommons.org/1666/1/Better-Practice3_opt.pdf
3. <https://www.notesonzoology.com/india/fishery/fish-diseases-symptoms-and-control-fishery/871>

Course6 A: SUSTAINABLE AQUACULTURE MANAGEMENT PRACTICAL SYLLABUS

IV. Learning Outcomes:

On successful completion of this practical course, student shall be able to:

- Identify the characters of Fresh water cultivable species
- Estimate physico chemical characteristics of water used for aquaculture
- Examine the diseases of fin and shell fish
- Suggest measures to prevent diseases in aquaculture

V. Practical (Laboratory) Syllabus: (30hrs) (Max.50Marks)

1. Fresh water Cultivable species any (Fin & Shell Fish Specimens – Observation morphological characters by observation and drawings)-5
2. Brackish water cultivable species (Fin & Shell fish- Specimens- Observation Morphological Character by observing drawing) -5
3. Hands on training on the use of kits for determination of water quality in aquaculture (D Salinity, pH, Turbidity- Testing kits to be used for the estimation of various parameters. Standard procedure can be demonstrated for the same)
4. Demonstration of Hypophysation (Procedure of hypophysation to be demonstrated in practical lab with any edible fish as model)
5. Viral diseases of Fin & Shell Fish (Observation of histopathological slides / Character Models of viral pathogens in fin/ shell fish – one edible specimen can be used for observation of same in the laboratory)
6. Bacterial diseases of Fin & Shell Fish (Observation of histopathological slides / Character Models of Bacterial pathogens in fin/ shell fish – One edible specimen can be used for observation of same in the laboratory)
7. Fungal diseases of Fin & Shell Fish (Observation of histopathological slides / Character Models of Bacterial pathogens in fin/ shell fish – One edible specimen can be used for observation of same in the laboratory)

VI. Lab References

1. Boyd CE 1982. Water Quality Management for Pond Fish Culture. Elsevier Scientific Publishing Company
2. http://www.fao.org/fishery/docs/CDrom/FAO_Training/FAO_Training/General/x6708e/x68e06.htm
3. http://aquaticcommons.org/1666/1/Better-Practice3_opt.pdf
4. <https://www.notesonzoology.com/india/fishery/fish-diseases-symptoms-and-control-fishery/871>

Web resources suggested by the teacher concerned and the college librarian including reading material

VII. Co-Curricular Activities

- a) **Mandatory:** (Student training by teacher in field skills: Total 15 hrs., Lab:10 + field 05)
 1. For Teacher: Training of students by the teacher in laboratory/field for not less than 15 hours
 2. For Student: Students shall (individually) visit a Hatchery/Farm/ Aqua diagnostic center to make careful observations of the process method and implements- protocols and report on the same in 10 pages hand written Fieldwork/Project work Report.
 3. Max marks for Fieldwork/Project work Report: 05.
 4. Suggested Format for Fieldwork/Project work: Title page, student details, index page, details

A.P. State Council of Higher Education
Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code

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

Max Marks: 100+

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, denaturation, 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 and fish manure.
- 3.2 Fish by-products – fish glue, Fish skin, 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 Systems, Codex Alimentarius.

5. Viral diseases of Fin & Shell Fish (Observation of his to pathological slides / Charts/ Models of viral pathogens in fin/ shell fish – one edible specimen can be used for observation of same in the laboratory)
6. Bacterial diseases of Fin & Shell Fish (Observation of his to pathological slides / Charts/ Models of Bacterial pathogens in fin/ shell fish – One edible specimen can be used for observation of same in the laboratory)
7. Fungal diseases of Fin & Shell Fish (Observation of his to pathological slides / Charts/ Models of Bacterial pathogens in fin/ shell fish – One edible specimen can be used for observation of same in the laboratory)

VI. Lab References

1. Boyd CE 1982. Water Quality Management for Pond Fish Culture. Elsevier Scientific Publishing Company
2. http://www.fao.org/fishery/docs/CDrom/FAO_Training/FAO_Training/General/x6708e/x6708e06.htm
3. http://aquaticcommons.org/1666/1/Better-Practice3_opt.pdf
4. <https://www.notesonzoology.com/india/fishery/fish-diseases-symptoms-and-control-fishery/871>

Web resources suggested by the teacher concerned and the college librarian including reading material

VII. Co-Curricular Activities

- a) **Mandatory:** (Student training by teacher in field skills: Total 15 hrs., Lab: 10 + field 05)
 1. For Teacher: Training of students by the teacher in laboratory/field for not less than 15 hours on Breeding- Induced breeding in carps -hatchery technology of *L. Vennami*- Farming techniques- disease diagnostic techniques—concepts –Demonstration @ any aqua laboratory
 2. For Student: Students shall (individually) visit a Hatchery/Farm/ Aqua diagnostic center and make careful observations of the process method and implements- protocols and report on the same in 10 pages hand written Fieldwork/Project work Report.
 3. Max marks for Fieldwork/Project work Report: 05.
 4. Suggested Format for Fieldwork/Project work: Title page, student details, index page, details of place visited, observations made, findings and acknowledgements.
 5. (IE). Unit tests.
- b) **Suggested Co-Curricular Activities**
 1. Preparation of Model/Charts of Cultivable species of fin fish shell fish
 2. Preparation of Model/Chart of Ideal fish Pond- with the standards prescribed.
 3. Observation of aquaculture activities in their area (Observation of any activity related to aquaculture in the vicinity of the college/village)
 4. Preparation of Model – charts of Fin /Shell fish Diseases with eco-friendly material.
 5. Assignments, Group discussion, Seminar, Quiz, Collection of Material, Video preparation etc., Invited lecture

v. **Practical (Laboratory) Syllabus:**

1. Evaluation of fish/ fishery products for organoleptic, chemical and microbial quality.
2. Preparation of dried, cured and fermented fish products
For detailed procedure method visit sites:
3. Examination of salt, protein, moisture in dried / cured products
4. Examination of spoilage of dried / cured fish products, marinades, pickles, sauce.
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3. <https://vikaspedia.in/agriculture/fisheries/post-harvest-and-marketing/processing-in-fisheries/fermented-products>
4. <https://krishi.icar.gov.in/jspui/bitstream/123456789/20500/1/Fermentation%20technology%20for%20fish.pdf>
5. <http://jebas.org/00200620122014/Abujam%20et%20al%20JEBAS.pdf>
6. https://krishi.icar.gov.in/jspui/bitstream/123456789/20770/1/Training%20Manual_Hygienic%20drying%20and%20packing%20of%20fish.pdf
7. https://krishi.icar.gov.in/jspui/bitstream/123456789/20770/1/Training%20Manual_Hygienic%20drying%20and%20packing%20of%20fish.pdf
8. https://agritech.tnau.ac.in/fishery/fish_byproducts.html
9. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5352841/>
10. <http://www.fao.org/3/i1136e/i1136e.pdf>
11. <http://www.fao.org/3/x5989e/X5989e01.htm#What%20is%20sensory%20assessment>

Web resources suggested by the teacher concerned and the college librarian including reading material

II. Co-Curricular Activities

a) **Mandatory:** (Lab/field training of students by teacher (lab 10 + field 05):

1. For Teacher: Training of students by the teacher in laboratory/field for not less than 15 hours on various steps of post-harvest techniques of fishes, on the advanced techniques in post-harvest technology – Training of students on other employability skills in the Post-harvest sector of Aquaculture Industry- like Processing, Packing, marketing of processed aqua products.
2. For Student: Students shall (individually) visit - Any fish/shrimp Processing Plant/Packing industry and make observations on post harvesting techniques and submit a brief handwritten Fieldwork/Project work Report with pictures and data /survey in 10 pages.
3. Max marks for Fieldwork/Project work Report: 05.
4. Suggested Format for Fieldwork/Project work: *Title page, student details, index page, details of place visited, observations made, findings and acknowledgements*
5. (IE): Unit tests,

b) **Suggested Co-Curricular Activities**

1. Observation of fish/shrimp processing plants – visit web sites of processing companies and record the details of that Unit
2. Interaction with local fishermen to know the method of preservation and details with the available traditional technology
3. Collection of web resources on the Quality assurance, quality control measures in Aqua Industries- cross checking the standards during the visit to any processing units.
4. Assignments, Seminar, Group discussion. Quiz, Collection of Material, Invited lecture, Video preparation etc.,