ANDHRAPRADESHSTATECOUNCILOFHIGHEREDUCATION
(A Statutory body of the Government of Andhra Pradesh)
REVISED UG SYLLABUS UNDER CBCS
(Implemented from Academic Year - 2020-21)
PROGRAMME: FOUR YEAR B.SC. (Hons)
Domain Subject**: ZOOLOGY**

Skill Enhancement Courses (SECs) for Semester V, from 2022-23

(Syllabus with Learning Outcomes, References, Co-curricular Activities & Model Q.P. Pattern)

Structure of SECs for Semester–V

(To choose one pair from the four alternate pairs of SECs)

Univ Code	**Course Number 6&7**	**Name of Course**	**Hours/Week Theory +Practical**	**Credits Theory+ Practical**	Marks	
					IA–20 FW- 05	Sem End T+P
	6A	SUSTAINABLE AQUACULTURE MANAGEMENT	3+3	3+2	25	75+50
	7A	POST HARVEST TECHNOLOGY OF FISH AND FISHERIES	3+3	3+2	25	75+50
		OR				
	6B	LIVE STOCK MANAGEMENT-I (BIOLOGY OF DAIRY ANIMALS	3+3	3+2	25	75+50
	7B	LIVE STOCK MANAGEMENT -II (DAIRY PRODUCTION AND MANAGEMENT)	3+3	3+2	25	75+50
		OR				
	6C	POULTRY MANAGEMENT- I (POULTRY FARMING)	3+3	3+2	25	75+50
	7C	POULTRY MANAGEMENT- II (POULTRY PRODUCTION AND MANGEMENT	3+3	3+2	25	75+50
		OR				
	6D	SERI CULTURE -I***	3+3	3+2	25	75+50
	7D	SERI CULTURE -II	3+3	3+2	25	75+50

*** To be taught by Zoology Teachers

Note: For Semester–V, for the domain subject Zoology, any one of the four pairs of SECs shall be chosen as courses 6 and 7, i.e., 6A & 7A or 6B & 7B or 6C & 7C or 6D & 7D. The pair shall not be broken (ABCD allotment is random, not on any priority basis).

Note-2: One of the main objectives of Skill Enhancement Courses (SEC) is to inculcate skills related to the domain subject in students. The syllabus of SEC will be partially skill oriented. Hence, teachers shall also impart practical training to students on the skills embedded in syllabus citing related real field situations.

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+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

3.1Fish 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 Aliment Arius*.

III. References:

1. Santharam R, N Sukumaran and P Natarajan 1987. A manual of aquaculture, Oxford- IBH, NewDelhi
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-Leaarningdownload3_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 by products by observation
- Analyze the protocols of aqua processing methods

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

1. Evaluation of fish/ fishery products for organo leptic, 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 above listed practicals)

VI. References:

1. Dr Sunitha Rai, Fish Processing Technology, 2015, Random Publications
2. https://ecourses.icar.gov.in/e-Leaarningdownload3_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_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

VII. **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/fieldfornotlessthan15hourson 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) <u>Suggested Co-Curricular Activities</u>

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.,

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