



**Hands-on- training on
processing and value
addition of fish and fishery
products**

A 30 HOURS

VALUE ADDED COURSE

12-18 May, 2023

ABOUT THE COURSE

The vast coastline and pristine quality waters of Indian sub-continent are abundantly blessed with rich biodiversity of aquatic flora and fauna. Fish are overlooked as source of food and nutritional security, not only in India but in the world due to its affordability. The unique combination of vital nutrients and high quality protein makes fish invaluable. Owing to its nutritional superiority and potential to mitigate hunger and malnutrition, fish is termed as “Super Food of the 21st Century”. The development of technology for post-harvest preservation and methodology to convert fish to value added Products have also become popular and getting high price. This calls for capacity building in the fisheries sector especially at production and products diversification by employing managerial skills and latest technological innovations. This 30 hours hands-on-training is being organized for Undergraduate and Post graduate students to to impart basic knowledge and technical proficiency in postharvest management, processing, value addition, quality control and marketing of fish and fishery products and develop and strengthen human resources. The training can also be beneficial to the human resource who want to start their own entrepreneurship in future and thus become partners in the overall development of the country.

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Details of the value added course

Day-1 (12.5.2023)

S. No.	Time	Lecture Topic
1.	10:00-12:00 Noon	Inaugural Session
2.	12:00-1:00 PM	An insight to fisheries & aquaculture: India & the world
3.	1:00-2:00PM	Lunch Break
4.	2:00-3:00 PM	Fish in Nutrition
5.	3:00-4:00 PM	Basics of anatomy and biology of fishes
6.	4:00-5:00 PM	Methods of culture and harvest practices of fishes

Day-2 (15.5.2023)

S. No.	Time	Lecture Topic
1.	10:00-11:00 AM	Pre- and post-harvest handling of finfish and shellfish
2.	11:00 -12:00 Noon	Factors affecting the quality of finfish and shellfish
3.	12:00-1:00 PM	Preservation techniques of fish and fishery products
4.	1:00-2:00PM	Lunch Break
5.	2:00-3:00 PM	Introduction to conventional and unconventional fish products
6.	3:00-4:00 PM	Mince and mince-based fish products
7.	4:00-5:00 PM	Breaded and battered fish products

Day-3 (16.5.2023)

S.No.	Time	Topic
1.	10:00-1:00 PM	Preparation of mince based, breaded and battered fish products by the trainees
2.	1:00-2:00PM	Lunch Break
3.	2:00-4:00 PM	Preparation of mince based, breaded and battered fish products by the trainees
4.	4:00-5:00 PM	Taste and sensory evaluation of the products by expert panel

Day-4 (17.5.2023)

S. No.	Time	Lecture Topic
1.	10:00-12:00 Noon	Introduction to fish by-products and waste utilization
2.	12:00-1:00 PM	Transportation of live fish and fishery products
3.	1:00-2:00PM	Lunch Break
4.	2:00-5:00 PM	Theoretical and practical aspects of microbiological and biochemical analysis of fish and fishery products

Day-5 (18.5.2023)

S. No.	Time	Lecture Topic
1.	10:00-11:00 AM	Quality control and assurance of fish products
2.	11:00 -12:00 Noon	HACCP in fish and fishery products
3.	12:00-1:00 PM	Packaging & marketing of fish products and by-products
4.	1:00-2:00PM	Lunch Break
5.	2:00-3:00 PM	Central and state government schemes for the development of fisheries and fish processing sector
6.	3:00-4:00 PM	Scope and opportunities in entrepreneurship in fisheries, processing and value addition
7.	4:00-5:00 PM	Queries and Valedictory session

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Key Features of the course

- Learn the basics of fisheries & aquaculture
- Theory and practical classes shall be conducted in both Hindi and English mediums.
- Learn from the eminent experts from the field
- Special “ Queries Session”
- A special session about government’s financial aids and schemes
- Field visits

Eligibility

- Undergraduate students of allied disciplines
- Post graduate students of allied disciplines
- Doctoral students of allied disciplines
- JRF/ SRF / researchers

Expected Outcomes

The objective of this course is to provide knowledge about basic to advanced processing of fish and their value-added products. On completion of this programme, the student will be able to do preliminary assessment and identification of fish quality and will be able to prepare various products and by-products of fish. The student will gain a deeper understanding of the fish processing, handling, transportation, intrinsic and extrinsic factors and preparation of value- added products.

The specific outcome of the course is going to be the training of a personnel for self-employment and creating awareness and competency in the fish processing as well as fish products preparation.

Chief Patron:	Dr. K.K. Singh Hon’ble Vice Chancellor
Patron:	Dr. Vivek, Dean, College of Agriculture
Course Director:	Dr. D.V. Singh, Professor, Entomology
Course Co-ordinators:	Dr. Archana Arya, Associate Professor (Fisheries), COBS Dr. Bonika Pant, SMS (Fisheries Science), KVK, Gautam Buddha Nagar Mrs. Saumya Pandey, SMS (Fisheries Science), KVK, Muzaffarnagar-II
Eminent Speakers:	Dr. Ashish Prusty, Principal Scientist, IIFSR, Meerut Dr. Piyush Poonia, Principal Scientist, IIFSR, Meerut Dr. Harendra Prasad, DD-Fisheries, Meerut

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Application form*

*Please take a print -out of the form. After filling, please submit to the organizers

1.	Name of the student:	
2.	Contact/ Mobile No.	
3.	Enrolment No.:	
4.	Department and College:	
5.	Educational Qualification:	
6.	Correspondence Address:	
7.	Permanent Address:	
8.	Email Id:	
9.	Signature :	
10.	Forward with OIC/ HoD	