

Course Title: Fisheries	Course Code: 24MJZO4S
Total Contact Hours: 28	No. of Credits: 2
L:T:P	2:0:0
Internal Assessment Marks: 10	Duration of SEE: 1.5 Hours
Semester End Exam Marks:	40

Course Outcomes: After completion of the course students will be able to

1. Know the handling of fresh fish and principles of fish preservation and processing
2. Perform various preservation techniques of fish and shellfish
3. Demonstrate skills for the preparation of various fish by-products.
4. Learn to conduct professional activities in an ethical manner.

SI No.	Description	Hours
	<p>Unit1. Principle; Scope; techniques and importance of culturing, economically important aquatic organism; brief account of culturing of Indian major exotics carps & induced breeding of major carps and seed fish.(brief note) composite fish culture (polyculture) Major species cultured, production trends and prospect in different parts of the world. Freshwater aquaculture resources-ponds, tanks, lakes, reservoirs etc.</p> <p>Unit 2 Food and feeding of larval stages of important shellfishes. Health management in hatcheries. Food and feeding of larval stages of important shellfishes. Health management in hatcheries. Fresh water, marine and brackish water culture Fish diseases: Bacterial, viral, fungal, parasitic diseases Indian status on fisheries.</p>	28