

# **CERTIFICATE COURSE: 2023 - 24**

## **Department of Zoology**

### **Fishery by-products and Value addition**

The Department of Zoology conducted an additional skill acquisition programme, on Fishery by-products and Value addition in the academic year 23-24. The programme aimed at equipping the I & II year BSc. (Zoology) students, with knowledge of Fishery by-products and Value addition. The number of participants who registered for the course in the academic year 23-24 was 62. The training was imparted to the students of Semester 1 and 2.

The highlight of the programme was the thrust given on the enhancement of trial-based activities, the grasp of the students in the programme was enhanced through practically important topics such as different types of fishery by-products and their Value addition. The course modules were designed by the faculty members of the Department of Zoology after consultation with teams from the National Skill Development Corporation (NSDC) and Knack Enlighten. The module on the economically important species of fish and its value addition helped the students grasp the course's importance.

The students were evaluated, after each activity, based on their performance of the various tasks given. Their knowledge of the subject includes identifying the species of marine and freshwater fishes. Their capacity to identify various types of fish diseases and their causative pathogens was tested through written and practical exams. Based on the feedback of the students, the course was very interesting. It was a method of generating additional income after their graduation, as they could carry out minor cultural activities in local water bodies. Moreover, the knowledge of the subject and the certificates could be useful in applying for aquaculture-based jobs.

The course had a duration of 30 hours out of which 20 hours of theory and 10 hours of practical sessions. A written examination was conducted after the completion of the course. Grades were awarded on the following basis:

80% and above- A Grade

70 - 79% - B Grade

60 -69% - C Grade

50-59%- D Grade

40-49%- E Grade

Classes were engaged by Dr Jasin Rahman VK, Dr Rohini Krishna. M V, Dr Mumthas Y and Miss. Remya S Department of Zoology.

**Course outcomes:**

CO.1. Acquiring knowledge of value added fish products and keeping.

CO.2. Develop entrepreneurship on fish products maintenance techniques.

CO.3. Getting hands-on exposure to students on various aspects of Fishery by-products and Value addition.

CO.4. Makes students able to identify commonly used value added fishes.

CO.5. Develops students' ability to identify fishery by-products and Value addition with innovative strategies.

CO.6. Develop an insight into the mechanical equipment used along with the maintenance of fishery by-products and its value-added products.

CO.7. Develops student's ability to identify the major disease by merely noticing symptoms.

CO.8. Develop the ability to breed fish in a controlled environment.

CO.9. Develop knowledge in maintaining HACCP Concept in Sea Food Industry.

CO 10. Make them self-sufficient knowledge to recognize present market trends of value-added products.