

Department of Fish Processing Technology				
Courses offered (V Dean)				
Sr. No.	Semester	Course No.	Title	Credits Hours
1.	I	FPT.111	Fish in Nutrition	1+0=1
2.	II	FPT. 122	Food Chemistry	2+1=3
3.	II	CNC.122	Physical Education, First Aid & Yoga Practices	0+1=1
4.	III	FPT. 213	Freezing Technology	1+1=2
5.	IV	FPT. 224	Fish Canning Technology	1+1=2
6.	IV	FPT. 225	Fish Packaging Technology	1+1=2
7.	VI	FPT. 326	Fish Products and Value Addition	2+1=3
8.	VI	FPT. 327	Fish By-Products and Waste Utilization	1+1=2
9.	VI	FPT. 328	Microbiology of Fish and Fishery Products	2+1=3
10.	VIII	FPT. 429	Quality assurance of Fish and Fishery Products	2+1=3

Department of Fish Processing Technology				
Courses offered (VI Dean)				
Sr.	Semester	Course Code	Course Title	Credit Hours
1.	II	SEC.124	Fish Handling, Preservation and Value Addition	2(0+2)
2.	III	FPT.211	Fundamentals of Biochemistry and Food Chemistry	3(2+1)
3.	IV	FPT.222	Post-Harvest Handling and Preservation	2(1+1)
4.	IV	FPT.223	Fish Products, By-products, Value Addition and Waste Management	3(2+1)
5.	V	FPT.314	Fish Freezing Technology	2(1+1)
6.	V	FPT.315	Fish Canning Technology and Packaging	2(1+1)
7.	VI	FPT.326	Microbiology of Fish and Fisheries Products	2(1+1)
8.	VII	FPT.417	Quality Assurance of Fish and Fishery Products	3(2+1)
9.	VII	FPT.418	Principles and Techniques of Seafood Analysis	2(1+1)
10.	VII	FPT.419	Trade Regulations, Certification and Documentation in Export of Fish and Fishery Products	2(1+1)