36. **FISH PROCESSING TECHNOLOGY**

**Unit 1: Craft Technology**
Fishing crafts of the world; Principles of design and construction; Corrosion protection; Craft materials - wood, marine plywood, fibreglass, reinforced plastic, aluminium, steel, ferro-cement; Bio-deterioration and preventive measures; FAO classification of fishing vessels; Different types of fishing vessels in India; General arrangements of fishing vessels; Basic principles of fishing vessel design; Stability of fishing vessels - factors affecting stability; Powering of fishing boats; Deck machinery for trawlers, seiners, gill netters and liner; Winches- net hauling, line hauling, power blocks, special purpose winches; Engine installation - types of engines for fishing vessels, four stroke cycle, two stroke cycle; Selection of engine for fishing vessels; Transmission systems - Reduction/reverse gear boxes; Modern navigation equipment, navigation and fishing lights; Life saving devices - life jacket, life buoy, life raft, SART, EPIRB.

**Unit 2: Gear Technology**
Gear Materials - Netting yarns, natural fibres and their classification, origin, properties & preservation; Synthetic fibres - Classification, manufacture, identification and comparative properties; Construction of netting twines; designation of netting yarns and twine twist-coefficient; direction, yarn numbering system; Specification and characteristics of netting; Fishing accessories - Floats, buoys and sinkers, connectors and swivels, ground gear sheer devices, hooks; Classification of fishing gear. Fishing gears used in India; Fish behaviour in relation to fishing techniques; Factors affecting fishing gear design; Fishing gear selectivity - Selectivity of trawls, gill nets and lines; Model testing of fishing gear - flume tank; Structure and operation of trawls; Otter boards - principles of operation, variation in design; Structure, design variation and operation of purse seines, gillnets and trammel nets, lines and traps. Electrical fishing; Harvesting machines; Selective fishing gear and practices: By catch and discards, By catch reduction devices (BRDs), Turtle excluder devices (TEDs); Fish aggregating devices.

**Unit 3: Process Biochemistry**
Major and minor constituents of fish, their distribution and function - moisture, proteins, lipids, carbohydrates, vitamins and minerals; Glycogen in fish and its functions; Structure, classification and constitution of proteins; Use of functional properties of proteins for developing fish products; Essential amino acids and limiting amino acids and their requirements; Post-mortem changes - rigor mortis, autolysis, auto-oxidation and their significance; Antioxidant mechanisms; Biochemical and microbial spoilage of fish; Lipids in fish - their structure and classification; Enzymes in fish - their classification and mechanism of action; Vitamins in fish - vitamin deficiency diseases; Minerals and trace elements in fish; Toxins and toxic substances in fish, their bioaccumulation and biomagnification; Biogenic amines.

**Unit 4: Fish Processing Technology**
Factors affecting spoilage of fish; Principles of fish preservation; Preservation of fish by curing (drying, salting and smoking); Water content, water activity (aw) and storage stability; Onboard handling of fish; sanitary and phyto-sanitary requirements for maintenance of quality; grading of fish; Chilling and freezing of fish - principles of chilling and freezing, crystallisation, nucleation, crystal growth, methods of chilling, transportation and marketing of chilled fish, the application of freezing systems in fish processing; Changes in quality of chilled and frozen products during storage; Canning of fish and fish products - principles of canning, can materials, can shapes, process value calculation and spoilage of canned food; Modified atmosphere
packaging (MAP) of fish and fish products; Accelerated freeze drying (AFD); Surimi and fish-mince products- the surimi process; Fish muscle proteins; Newtonian and non-Newtonian fluids; Irradiation- Radiation sources, units, dose levels, radarpertization, radicidation, radurization; Effects of irradiation on protein, fat and vitamin; Packaging and transportation of fish and fishery products - temperature modeling and relationships in fish transportation; transportation containers; Safety and quality and spoilage of fish during transportation; Fishery products and by-products exported from India; Packaging- aim, purpose and objectives, packaging and transportation of fresh fish, cured fish, canned fish, frozen fish, freeze-dried fish, by-products and value-added products; Additives- classes of additives, preservatives, antimicrobial additives.

**Unit 5: Microbiology, Quality Management and Certification**

Roles of bacteria and moulds in fish preservation; Modification of intrinsic and extrinsic parameters for fish preservation; Spoilage of fresh fish, chilled fish and processed fish products; Micro-organisms in frozen, canned and dried products, and their control; Human pathogenic bacteria, virus, molds and parasites in fish and fishery products; Sources of contamination and control measures; Fish quality evaluation and different indices of quality; Quality management in seafood processing- Concepts of Total quality management, HACCP, practical aspects of planning and implementing HACCP systems; Hazards in sea foods; Risk assessment; National and international standards - ISO 9000 series, ISO 22000. Codex alimentarius, ICMSF; Food Safety and Standards Act of India 2006; Role of BiS and EIA; Traceability issues in international trade.

**Unit 6: Fishery Engineering**

Selection of site for fish processing plant, layout and design- Canning plant, fish meal plant, surimi plant, freezing plant; Ideal requirements for construction of cold storage; Different types of cold storage; Seafood waste management; Refrigeration engineering- fundamental principles of refrigeration, refrigeration cycle; Refrigerants definition, type of refrigerant and their properties; types of condensers, type of boilers, type of evaporators; Machinery for handling and processing fish- Debonner, filleting machine, freshness analysers.

**Unit 7: Economics and Marketing**

Fisheries enterprise management; Trends of domestic and export marketing of fish and fishery products, modern marketing methods and channels - supply chain management, cold chain facilities and infrastructure; Value-addition; Institutional support for fish harvest and post- harvest practices.