

Lecture Plan of FPT-506 Value Added Fishery Products

Sl. No.	Topic of theory	No. of lecture	Name of the Course Instructor
1.	Significance of value addition: Protein deficiency and need for fortification of food.	1	Dr. Md Aman Hassan
2.	Digestibility and nutritive value of fish meat. low acid, medium acid and acid foods, absolute sterility, statistical sterility, commercial sterility, pasteurization and sterilization, sous-vide.	2	
3.	Minced fish meat: Equipment for mince preparation,	1	
4.	Effect of mincing on physical and chemical properties; Different types of mince-based products.	2	
5.	Surimi: Basic concepts, different unit operations.	2	
6.	Cryoprotectants in surimi- hypothesis and mechanisms, packaging, freezing and storage.	2	
7.	Quality evaluation of surimi, Kamaboko and analogue products.	2	
8.	Battered and breaded products: Ingredients for batter and breading systems and their functionalities,	2	
9.	Freeze dried products- shelf life and specialties of AFD products, machinery and equipment for freeze drying	2	
10.	Ready-to-eat and ready-to-cook products:	2	
11.	Extruded fish products: Mechanism of extrusion, types of extruders: single screw, twin screw,	2	
12.	Mechanical and chemical changes during extrusion, parameters affecting quality of extruded product, cook-chill products	2	
13.	Seaweeds: Resources, global and Indian scenario.	2	
14.	Biochemical components in Seaweeds. Edible seaweeds — Nutritive value of seaweeds, Products from seaweeds	2	
TOTAL		26	

Sl. No.	Topic of practical	No. of lecture	Name of the Course Instructor
1.	Preparation of surimi from low value fish	2	Dr. Md Aman Hassan
2.	Quality Evaluation of surimi gel strength	1	
3.	Evaluation of ATPase activity of actomyosin based products	2	
4.	Preparation of analog products from surimi, battered and breaded products,	2	
5.	Extruded products	1	
6.	Cook-chill products	2	
7.	seaweed-based product	2	
TOTAL		12	



Signature of Course Instructor