

Elective course- Quality Assurance of Fish and Fishery Products

Sl. No.	Topic	No. of lecture	Name of the Course Instructor
1.	Quality dimensions of seafood – sensory, intrinsic, quantitative and affective parameters. Pre-harvest and post-harvest factors affecting quality	1	Dr. Pooja Saklani
2.	Assessment of quality changes in fresh and iced fish. Quality changes during processing	1	
3.	Importance of quality, definitions and terminologies	1	
4.	Application of HACCP concept in surveillance and quality assurance programmes for raw, frozen, canned, cured, irradiated, cooked and chilled, modified atmosphere packaged and freeze-dried products.	1	
5.	Risk assessment, principles of plant hygiene and sanitation, pest control, personnel hygiene, planning and layout, equipment construction and design.	1	
6.	Food laws and standards, national and international legislation, mandatory and non-mandatory standards	2	
7.	Role of export inspection council & export inspection agency and MPEDA in fish and fishery products.	2	
8.	Executive instructions on fish and fishery products, Legislation for export quality assurance in India. Certification system for fish & fishery products. Legal basis for monitoring products related EU requirements.	2	

9.	Scheme for approval and monitoring of establishments/factory vessels/freezer vessels processing/storing fish & fishery products for export. Complaint handling procedure on fish and fishery products. Interpretation of test reports and limits on chemical residues.	2	
10.	GOI notifications on fish and fishery products. General requirements for export of fish and fishery products to the EU. International regulatory framework for fish safety and quality	1	
11.	Prerequisites to HACCP, Labelling for product traceability and Labelling requirements- National and international, legislation on labelling, components of traceability code-nutrition facts and nutrition labelling, specific requirements of nutrition labelling, food meant for specific age group and convalescing people.	2	
12.	EU legislation on traceability of fish and fish products Assessment of food safety programmes. The HACCP for seafood industries and protection of food from adulterants.	2	
13.	Standards for sea foods: FSSA, FDA, ISO.	1	
14.	Use of additives in seafood processing as quality enhancers.	1	
15.	Seafood safety, authenticity, traceability.	1	
16.	Waste management in seafood processing	1	
Total lectures		22	

Practical

Sl. No.	Topic	No. of lecture	Name of the Course Instructor
1.	Assessment of quality of fresh fish by sensory	1	Dr. Pooja Saklani
2.	Assessment of quality of fresh fish by Biochemical and instrumental methods	2	
3.	Chlorination and Hardness estimations	1	
4.	Quality analysis of canned fishery products.	1	
5.	Quality analysis of frozen fish and fishery products	1	
6.	Quality analysis of cures and pickled fish and fishery products	1	
7.	Quality tests for tin and corrugated containers	1	
8.	Assessment of plant, equipment sanitation and personnel hygiene.	1	
9.	Detection of filth and extraneous matter in traditional processed products.	1	
Total Practical		10	