

Abstract of the Courses for M.Sc programme on Aquaculture and Fish Processing

Semester	Course code	Course titles	Teaching hours	Credit	Total credits
I	16P1AQCT01	Taxonomy and Biology of commercial and cultivable fin fish and shell fishes	4	4	19
	16P1AQCT02	Biophysics, Instrumentation, Micro techniques and research methodology	4	4	
	16P1AQCT03	Biostatistics and computer application	4	4	
	16P1AQCT04	Aquaculture engineering	3	3	
	16P1AQCP01	Taxonomy and Biology of fin fish and shell fish	5	2	
	16P1AQCP02	Instrumentation, micro techniques, Biostatistics, Computer application and aquaculture engineering	5	2	
	CSE P1				
	Total		25	19	
II	16P2AQCT05	Ecology of culture systems and Aquatic biology	4	4	19
	16P2AQCT06	Biochemistry and Nutrition	3	3	
	16P2AQCT07	Physiology and pathology of fin fish and shell fish	4	4	
	16P2AQCT08	Genetics and Biotechnology	4	4	
	16P2AQCP03	Aquatic Biology, Physiology, Pathology and Genetics.	5	2	
	16P2AQCP04	Biochemistry and Nutrition.	5	2	
	CSE P2				
	Total		25	19	
III	16P3AQCT09	Culture of fin fishes, molluscs, and sea cucumbers	4	4	19
	16P3AQCT10	Aquaculture, aquaculture economics and Administration	4	4	
	16P3AQCT11	Culture of crustaceans, sea weeds and Post harvest technology	3	3	
	16P3AQCP05	Culture of fin fishes, molluscs, and sea cucumbers, crustaceans and sea weeds	5	3	
	16P3AQCP06	Aquaculture and aquaculture economics	5	3	
	16P3AQCP07	Post harvest technology and Quality Evaluation	4	2	
	CSE P3				
	Total		25	19	
IV	16P4AQCT12	Fishing Technology	4	4	23
	16P4AQCT13	Fish Processing Technology	4	4	
	16P4AQCT14	Fish Microbiology and Quality Assurance	4	4	
	16P4AQCP08	Fishing Technology	4	2	
	16P4AQCP09	Fish Processing Technology	5	2	
	16P4AQCP10	Microbiology and Quality assurance	4	2	
	CSE P4				
	16P4AQCPJ	Project		3	
	16P4AQCCV	Comprehensive viva voce		2	
	Total		25	23	
				80	