

1. INFORMATION OF COURSE AND LECTURER

- 1.1. Course name and code: Technology of fisheries products processing- AQ619
- 1.2. Course specification 2 Cred. (Theory: 1.5; Assignment: 0; Practice: 0.5), 30 hours (T: 25; A: 0; P: 10)
- 1.3. Prerequisites courses: none
- 1.4. Responsible Department: Aquatic Nutrition and Products Processing, College of Aquaculture and Fisheries, Can Tho University
- 1.5. Information of lecturer:
Name: Dr. Le Thi Minh Thuy
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2. COURSE DESCRIPTION

Quality control of fisheries products processing from raw materials during postharvest storage and their transformation into food products is very important. This course introduces general knowledge in fisheries products processing including characteristic of raw material, technology to process fisheries products by using frozen, canning, fish sauce and dry fish. Furthermore, this course will also be introduced the method to solve problems of by-product in seafood industry.

3. COURSE EXPECTED LEARNING OUTCOMES

Theoretically:

- Evaluation and improvement of freshness quality of fisheries products
- Development of fisheries products including seafood freezing technology, seafood canning technology, fisheries traditional products.
- Development of by-product utilization in seafood industry

Practically:

- Practice on Tra fish fillet frozen, shrimp frozen
- Practice on fish canning with tomato sauce

4. COURSE CONTENTS

Chapters	Hours (T/A/P)
<p>Chapter 1: INTRODUCTION</p> <p><i>This chapter will provide knowledge about raw materials in fisheries processing</i></p> <p>1.1. Chemistry composition of seafood</p> <p>1.2. Changes of quality of raw material after post harvest</p> <p>1.3. Improvement of freshness quality of raw material</p> <p><i>In order to understand well this chapter, students should read references of [1], [2].</i></p>	5/0/0
<p>Chapter 2: Development of fisheries products processing</p>	10/0/10

<p><i>This chapter will provide knowledge about technology of main fisheries products processing</i></p> <p>2.1. Technology of fisheries freezing</p> <p>2.2 Practice on seafood freezing</p> <p>2.3. Technology of fisheries canning</p> <p>2.4 Practice on seafood canning</p> <p>2.5 Technology of fisheries traditional products</p> <p><i>In order to understand well this chapter, students should read references of [2].</i></p>	
<p>Chapter 3: Development of by-product utilization in seafood industry</p> <p><i>This chapter will provide knowledge about to utilization of by-product during seafood processing</i></p> <p>3.1 Technology of collagen and gelatin extracting</p> <p>3.1 Technology of chitosan extracting</p> <p><i>In order to understand well this chapter, students should read references of [3].</i></p>	10/0/0

5. TEACHING METHODS AND ASSESSMENT

5.1. Teaching methods:

The course will be given as oral lectures (25 hours) in combination with laboratory practice (10 hours).

5.2. Assessment methods:

Practice report (30%) and final exam (70%).

6. READING REFERENCES

[1] Ioannis S. Boziaris (Editor). Seafood Processing: Technology, Quality and Safety. Wiley-Blackwell, 2013

[2] George M. Hall. Fish Processing Technology. Blackie Academic & Professional, 1997

[3] Se-Kwon Kim. Seafood Processing By-Products: Trends and Applications. Springer, 2014

Date: 29/07/2015

Lecturer

Le Thi Minh Thuy