Department of Fish Processing Technology
College of Fisheries
Acharya Narendra Deva University of Agriculture and Technology, Kumarganj, Ayodhya – 224 229, U.P.

BRIEF ABOUT THE DEPARTMENT OF FPT

The Department of Fish Processing Technology came into existence since the beginning of the College during the academic year 2006-07. Fish Processing Technology constitutes a major Department of the College. Presently, the quality of fish and fishery products is a major concern in fish industry worldwide which encompasses harvest, handling, processing, distribution and marketing supply chain. Besides there is a growing tendency by the fish trader to use deadly chemicals like formalin to enhance the shelf-life of fish, and insecticides to prevent dry fish from insect infestation. In order to address above issues for providing safe fish and fish products to the consumers and also to utilize low value fishes and utilization of fishery wastes to reduce post harvest losses, the course curriculum of the dept. has been adequately designed with periodical modification to create manpower for the fisheries sector not only of the region, but also of the country and beyond. Department of Fish Processing Technology is working on various aspects of shelf-life of fishes and shell-fishes, processing and value addition. Last but not the least; the dept. is always devoted at level best to disseminate the technologies to the society for entrepreneurial development.

VISION:

To benefit the Undergraduate students, fish farmers, entrepreneurs and unemployed youth through providing quality education and training in various field of Fish Processing Technology.

OBJECTIVES

- Provide quality education for B.F.Sc. students.
- To reduced the post harvest losses.
- Product development.
- To organize training on fish processing and value addition.

FACULTY

Name	Designation	E-mail	Mobile No.
 Dr. Radhakrishnan K.V.	Associate Professor (HOD)	krishnaradh76@gmail.com	8730854369
 Mr. Pradip Kumar Maurya	Assistant Professor	pradipfpt@gmail.com	8974637113

ACADEMICS:

The students are getting admission through Uttar Pradesh Combined Agriculture and Technology Entrance Test (UPCATET). As per the recommendations of VIth Dean's Committee of ICAR, the qualification for admission in B.F.Sc. programme is 10+2 in Science- Biology/Agriculture as their basic subjects.

TEACHING

B.F.Sc. courses offered by Department according to Vth and VIth Dean's Committee of ICAR

Sl. No.	Course No.	Course Title	Credit hrs.
1	FPT-111	Fish in Nutrition	1+0
2	FPT-112	Food Chemistry	2+1
3	FPT-211	Freezing Technology	1+1
4	FPT-221	Fish Canning Technology	1+1
5	FPT-222	Fish Packaging Technology	1+1
6	FPT-321	Fish Products and Value Addition	2+1
7	FPT-322	Microbiology of Fish and Fishery Products	2+1
8	FPT-323	Fish By-Products and Waste Utilization	1+1
9	FPT-421	Quality assurance of Fish and Fishery Products	2+1
10	FPC-211	Fundamental of biochemistry and food chemistry	1+1
11	FPC-212	Post harvest handling and preservation	2+1

12	FPC-221	Fish product, byproduct, value addition and waste management	2+1
13	FPC-311	Fish freezing technology	1+1
14	FPC-312	Fish canning technology and packaging	1+1
15	FSE - 123	Preparation of fish by - products and waste utilization	0+2

INFRASTRUCTURE

Laboratories

- There are one laboratory for both teaching and research programmes.

Central Instrumentation Facility- 02

Fish Processing Room

A Fish processing hall which has the facility for Fish Processing and value addition in fishes. This Fish Processing room is used to teach and give training regarding preparation of various kinds of value added fish products.

EQUIPMENT

Sl.No.	Name of the Equipment	Quantity	Utility / Purpose
1.	Kjeldahl unit	1	Used for determination of total nitrogen content in fish and fishery products.
2.	Soxhlet	1	Used for determination of crude fat/lipid content in fish and fishery products.
3.	pH meter	1	Used to observe water pH
4.	Analytical balance	1	Used for accurate weighing of samples, chemicals and reagents during laboratory analysis.
5.	Microwave-oven	1	Used for rapid heating, drying and sample preparation.
6.	Water bath	1	Used for controlled and uniform heating of samples at a constant temperature.
7.	Deep freezer	2	Used to kept sample at -20^0C
8.	Refrigerator	1	Used to kept sample at 4^0C
9.	Utensils	1	Used to preparation of fish products
10.	Electrical mixer	1	Used to grind the samples

PUBLICATIONS

Name of the faculty	Research publication		Total
	National	International	

Dr. Radhakrishnan K.V.	**39**	**12**	**51**
Mr. Pradip Kumar Maurya	**7**	**9**	**15**

ACTIVITIES IN FISH PROCESSING LABORATORY



Fig.1 Processing of raw material



Fig.2 Oiling of earthern pot for fermentation



Fig.3 Preparation of different product styles of fish





Fig.4 Biochemical analysis