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 FISH PROCESSING TTECHNOLOGY

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. Department of Fish Processing Technology is working on various aspects of shelf-life of fishes and shell-fishes, processing and value addition.

VISION:

Food security, nutritional security for livelihood.

OBJCTIVE:

To benefit the…

1. Undergraduate students
2. Fish farmers
3. Entrepreneurs
4. Rural Unemployed youth

Through providing quality education and training in various field of Fish Processing Technology.

FACULTY:

Name	Designation	E-mail	Mobile No.
Dr. Radhakrishnan K.V.	Associate Professor	Radhakrishnan.frm.cof@nduat.org	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 Vth 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:

The department offers following courses in B.F.Sc. programme

Sl. No.	Course No.	Course Title	Credit load
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

FACILITIES AND 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	Utility / Purpose
1.	Deep freezer	Used to kept sample at -20^0C
2.	Refrigerator	Used to kept sample at 4^0C
3.	Utensils	Used to preparation of fish products
4.	Electrical mixer	Used to grind the samples

PUBLICATIONS:

Pradip. K. Maurya and Laxmi Prasad, (2022). "Machali se bane mulyavardhit utpad evam rojgar ki sambhavnaye" Purvanchal kheti, Volume12, December, 2022.

Kumar, M., Gupta, G., Saxena, M., Singh, S., **Maurya, P. K**., Kumar, D., Prasad, L., Verma, S. K. and Singh, C. P. (2023) Tracer Techniques in Fish Larval Nutrition Studies. Matsya Jagat, 1(2), pp. 24-30.

GLIMPSES OF THE DEPARTMENT

Demonstration

Interactive learning

Students preparing products

Processing of raw material

Students selling fish products at Kisan mela

Delivering lecture on value-added fish products