

Course Title	Aquaculture and Fisheries Production and Processing			Course Code	BST 32383		
Year	3	Semester	2	Credits	03	Theory (hr)	30
						Practical (hr)	30
						Independent Learning (hr)	

**Aim of the Course:**

To provide the basic information required for sustainable utilization of fishery resources and aquaculture products

**Intended Learning Outcomes:**

*After completion of this course, the learner should be able to:*

- State the present status, constraints and future potentials of fisheries and aquaculture sectors in Sri Lanka.
- Describe the nutritional requirements, energy metabolism and different feed and feed formulation.
- Describe various techniques in practice related to feeding, breeding, rearing, and harvesting of selected aquaculture organisms.
- Practice selected fishery product processing and post-harvest technologies.
- Explain the policy and regulatory environment governing fishery and aquaculture.

**Course Capsule:**

Theory
Introduction to fisheries production; Nutritional requirement and metabolism of fish; Fish feeds, formulation and digestibility estimation; Introduction to live food organisms in aquaculture; Aquatic plants; Production of live feeds; Introduction to fish breeding; Techniques used in fish breeding; Breeding of different fish breeds; Establishment and management of fish breeding station; Marine and inland fisheries production; Introduction to shrimp and prawn culture; Introduction to ornamental fish production; Diseases in aquaculture; Introduction to aquaculture based farming systems; Introduction to fish legislation; Fish processing techniques and product development

Practical
Anatomy and physiology and identification of fish; Determination of water quality parameters; Fish feed and formulation; Identification of fish live feed, propagation and management of aquatic plants; Breeding of fish species and maintenance of ornamental fish tanks – Field visit; Biuret method for determination of protein content of various extracts; Determination of salt content in fish using Volhard method; Determination of rancidity in fish (Peroxide value and TBARS); Fishing gears and crafts – Field visit ; Fish processing and value addition

**Assessment:**

Continuous assessment: 30%  
 End semester assessment: 70%