

Department of Preservation and Packing technology

This is a well-established department.

Courses offered by the department:

UG Programme: B.F.Sc.(4 years- 8 semester programme)

The subjects under the course are:

- PT 111 Principles of biochemistry 2+1
- PT 112 Fundamentals of microbiology 2+2
- PT I21 Food chemistry & nutrition 2+1
- PT 211 Biochemical techniques 1+1
- PT212 Freezing technology 2+2
- PT221 Canning and fish packaging technology 1+2
- PT321 Fish products and by-products technology 2+2
- PT322 Microbiology and quality assurance 2+2
- PT RAWE 0+6 PT421 ELP- Chilled/ frozen fish products 0+5
- PT422 ELP- Dried, salted and pickled fish products 0+5
- PT423 ELP-Coated products fish products 0+5
- PT424 ELP- Comminuted fish products 0+5

PG Programme: M.F.Sc. in the department (2 years – 4 semester program)

The program consists of subjects:

- PT 501 Technology of freezing.... 2+1
- PT 502 Thermal processing of foods 2+1
- PT 503 Quality assurance.... 2+1
- PT 504 Applied fish biochemistry 2+1
- PT 505 Techniques in microbiology 1+1
- PT 506 Cured, dehydrated... 1+1
- PT 508 Technology of mince based products 1+1
- PT 509 Additives in Foods 1+1
- PT 511 Microorganisms of public health significance 1+1
- PT 514 Tools & techniques in biochemistry 1+1
- PT 515 Basic concepts in laboratory techniques 0+1
- AC 517 Microbiological techniques 1+1
- PT 591 Seminar 1+0
- PT Research 0+20

Ph.D. Programme

- PT601 Biochemical techniques in fish. 2+1
- PT 602 Functional properties of proteins. 2+1

PT 603 Quality manage.... 2+1
PT 605 Microbial hazards.... 2+1
PT 606 Vitamins, mineral and flavor... 2+1
PT 609 Environmental impacts.... 2+1
PT 610 Fishery by-products.... 2+1
PT 691 Seminar I 1+0
PT 692 Seminar II 1+0
PT Research 0+20

FACILITIES

- a) Fish processing hall
- b) Biochemistry lab
- c) Microbiology lab
- d) Instruments room
- e) Smart classroom
- f) PG lab

