## Department of Zoology **B.Sc. INDUSTRIAL FISH & FISHERIES** 2020-21



Programme Outcomes: The program is designed to develop skilled technicians in fisheries science with a broad background in the practical and academic skills of finfish and shellfish biology, fish and shrimp pond management, water and soil quality management, finfish, shellfish and invertebrate culture, environmental impact assessment, habitat and stock monitoring, wild stock management, fisheries business management and planning. The well-structured syllabus will make the students versatile and enable them to rightly fit into an array of facets like ornamental fisheries, processing sector, fish capture industry, culture sector and the field of research & development.

## Course out Come

Specifically, the graduates will be adept in a number of transferable, analytical and communication skills including

Class	Out Come
BSc.1	<ul> <li>The ability to demonstrate sound understanding related to biology, breeding, genetics and nutrition of various cultivable organisms.</li> <li>Acquired sufficient skills and knowledge in aquaculture reproduction, hatchery management and applied genetics.</li> <li>Gained sufficient knowledge on applying the adaptive management strategies to protect the endemic freshwater and brackishwater fishery resources.</li> <li>Ability to diagnose aquaculture related diseases and manage health and safety issues in aquaculture ventures.</li> </ul>
B Sc. II	<ul> <li>Employ scientific techniques, practical skills and management strategies aimed at improving culture resource management.</li> <li>Expertise in handling various instruments and technical aspects related to water/soil quality assessment thus resulting in solving issues in connection with quality management in culture systems.</li> <li>Skilled to analyse the quality assessment and post-harvest technology to manage live fish and fishery products.</li> <li>Exploit and utilize wisely fisheries resources using appropriate and innovative fishing methods.</li> <li>Apply post-harvest practices that are compliant to international standards.</li> </ul>
3.Sc. III	for food safety and quanty.  Engage effectively in biochemical analyses which are relevant in culture industry.  Understand and interpret critical scientific and ethical issues related to culture ecosystems and recommend conservatory measures to manage a balanced aquaculture ecosystem.  Demonstrate research skills and scientific methodologies for further studies, research and employment.  Gained noesis in fields allied to fisheries economics and extension and engage in activities which will result in sustainable production systems and dissemination of knowledge to the society.  Have a strong hold in the concepts of management & marketing and develop the capacity to produce innovative ideas & tactical skills required for an entrepreneurial career.

