

Dempo Charities Trust
DHEMPECOLLEGE OF ARTS & SCIENCE
Miramar, Panaji-Goa

Value Addition Course

Course Proposal Form

Title of the course: "Value added Seafood Products"

Department: Zoology

No of Seats available: 25

Eligibility: -Nil-

Course Fee: Rs. 1,000/-

Resource person:

External: 1. Mrs. Vinanti

Internal: 1. Dr. K.K. Therisa

2. Dr. Avelyno D'Costa

Course Co-ordinator: Mrs. Suchana P. Amonkar, 9527322983

Duration of the Course: One Week

Tentative Dates of the Course: Second half of academic term 2018-19

Pre-requisites for the course: Availability of fresh fish

Course objectives: To provide hands-on training to participants on preparation of seafood products

(Content of the Course)

1. Detection of freshness of seafood
2. Methods of preservation of seafood
3. Seafood processing techniques
4. Preparation of seafood products (traditional and innovative methods)

Pedagogy- Expeditionary learning involving "learning by doing" and participating in a hands on training

Course outcome: Participants can gain individual employment on a small scale or start-up industry

(Mrs. S.P. Amonkar)

NAME	Roll No.		REMARKS
Prajval Desai			
Narita Diunkar			
Manali Gawali			
Tejaswi Kandolkar			
Nuzhat Khan			
Vaishnavi Naik			
Vedanti Naik			
Veda Desai			
Suraksha Naik			
	02/05/19		
	03/05/19		
	04/05/19		
	07/05/19		
	10/05/19		
	11/05/19		
	13/05/19		
	14/05/19		

Dr. K.K. Theeris (2 hrs.)
 Mrs. Suchana Anonkar (3 hrs.)
 Dr. Aradhya D'Costa (5 hrs.)
 Dr. K.K. Theeris & Mrs. Suchana Anonkar (5 hrs.)
 Pradeep Gaware + Shamaal (3+2 hrs)
 Pradeep Gaware + Shamaal (3+2 hrs)
 Pradeep Gaware + Shamaal (3+2 hrs)
 Pradeep Gaware + Shamaal (3 hrs)
 Pradeep Gaware + S.P. Ananda (2 + 3 hrs)

Pradeep Gaware
 Course-Coordinator
 11/5/19



**Dempo Charities Trust's
Dhempe College of Arts and Science
Panaji, Goa**

**Report of Non -Conventional Course, held from 02nd May to 14th May 2019, in the
Department of Zoology**

A Non conventional course on “Value added Sea food Products” in the Department of Zoology was conducted from 2nd May 2019 to 14 May 2019. The Resource persons for the course were Mrs. Suchana P. Amonkar, Dr. K. K. Therisa, Dr. AvelynoD’costa, from Dhempe College of Arts and Science, Miramar, Mr. Pradeep Gawas from Fisheries Department and Mrs. ShamalKamale. The Course was conducted for 35 hours in eight days.

Lectures on Kinds of Sea food available in India as well as globally were discussed, various seafood products available both in National and International market were discussed through series of lectures and videos. Some of the National and International cuisines using Seafood were discussed along with lectures on Fisheries, Fish processing and Pearl cultures were done. Practical sessions were handled by Mr. Pradeep and Mrs. Shamal, wherein recipes using seafood were made and students were given hands on training as well. Recipes such as Prawns pakoda, Prawns Pickle, Mackerel Chakali, and other dishes using Mackerel were conducted.





Prawns cutlet



Pakoda



Prawn Pickle



Mackerel cheese roll



Mackerel Chakali