

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

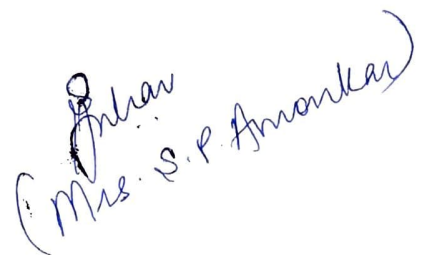
Course objectives: To provide hands-on training to participants on preparation of seafood products

(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)