



Universitas Gadjah Mada
 Faculty of Agriculture
 Department of Fisheries

Course Syllabus

Course Code	Course Name	Credits	Semester	Course Status	Requirement
PIT 20192111	Fundamentals of Fishing Technology	2	3 rd	Compulsory	-
Learning Outcome	1	Able to understand the concept of Fish Resources as a source of food and industrial raw materials			
	2	Able to understand the Physical, chemical, and microbiological properties of fish			
	3	Able to understand the nutritional value of fish			
	4	Able to understand deterioration of fish quality and control and fundamentals of fish handling, quality & processing			
	5	Able to understand the basics of fisheries product development to zero waste concept			
Course Description	Fundamentals of Fishing Technology is a course prepared for undergraduate student that provides a comprehensive knowledge of Introduction of fish resources as food and raw materials for the fishery products industry. Physical, chemical and microbiology properties of fish, nutritional value, changes in post-mortem of fish, deterioration of fish quality and the factors that influence it. The things that underlie the handling, processing and quality of fish and the basic concepts of zero waste and overview of how to utilize waste to produce an economically product.				
Course Content	<ol style="list-style-type: none"> 1. Distribution of Fish Resources according to the Fisheries Act,FAO, Habitat, the concept of fish is economically important (1meeting) 2. Physical, Chemical and Microbiological properties of fish (3meeting) 3. Contraction and Relaxation Fish Muscle (1 meeting) 4. Post Mortem Changes (1 meeting) 5. Nutritional of Aquatic Resources (1 meeting) 6. Basics of Fish handling and processing (2 meeting) 7. Utilization of aquatic and fish waste: by catch & by product (1meeting) 8. The value added of Aquatic resources: Surimi, fish oil, fishfeed (1 meeting) 9. Food additives and preservative (1 meeting) 10. The basis for controlling the quality of fishery products (1meeting) 11. Journal Presentation (1 meeting) 				

Reference	<ol style="list-style-type: none">1. Fish Handling, Quality and Processing (www.fao.org)2. Se-Kwon Kim Editor. 2014. Seafood Processing By-Products. Springer Science, New York.3. Granata, L.A., et al. Editor. 2012. The Seafood Industry. A John Wiley & Sons, Ltd., Publication4. Seafood Processing: Technology, Quality and Safety (Bozaris, 2013)5. Journal: Journal of Food Science, Journal of Fisheries Science, Food Chemistry, LWT- Food Science and Technology, Food and Bioprocess Technology.
Lecturer	Prof Dr. Ustadi Dr. Nurfitri Ekantari Mgs. Muhammad Prima Putra, Ph.D