COURSE SYLLABUS

1. **Name of Course**:
   Marine and Freshwater Products Technology

2. **Course Code**:
   ICFS 323

3. **Number of Credits**:4 **(Lecture/lab)** (4/0)

4. **Prerequisites**:
   ICFS 313, ICFS 316

5. **Type of Course**:
   Elective
6. **Semester / Academic Year**:
   Term 3/2003

7. **Course Description**:
   Study on processing and quality of foods from marine and freshwater sources

8. **Course Objectives**:
   1. Gain an understanding of aquaculture and sea harvesting of seafood products such as fish, shellfish, crustaceans, and other types.
   2. Achieve an in-depth knowledge of the methods and techniques of processing these fresh- and salt-water raw materials into finished seafood products for both domestic and export consumption.
   2. To integrate concepts in chemistry, organic chemistry, and biochemistry, and food processing unit operations and how they are applied to seafood processing.
   3. To gain the ability to think critically about problems and issues in food processing.
   4. To gain an appreciation for how the food processing industry's role in society.

9. Course Outline

Week	Topics				Instructor
	Lecture/Seminar	Hour	Lab	Hour	
1	Introduction to fisheries and aquaculture	4			Dr. Kohnhorst
2	How Seafood is Harvested	4			Dr. Kohnhorst
3	Distribution Channels/marketing of seafood	4			Dr. Kohnhorst
4	Chemistry of Seafood Components	4			Dr. Kohnhorst
5	Quality of Seafoods/ Preservation of Seafood Quality	2			Dr. Kohnhorst
5	Midterm Examination	2			
6	Seafood Safety/ Seafood HACCP	4			Dr. Kohnhorst
7	Sensory Assessment of Quality	4			Dr. Kohnhorst
8& 9	Finished Seafood Products	8			Dr. Kohnhorst
10	Surimi	4			Dr. Kohnhorst
11	Seafood By-Products	4			Dr. Kohnhorst
	Total	44			Dr. Kohnhorst

10. **Teaching Methods**:
    1. Lectures
    2. Movies
    3. Field Trips

11. **Teaching Media**:
    1. Textbook
    2. Powerpoint presentations
    3. Handouts on relevant topics

12. **Course Achievement**:
    Assessment made from the stated criteria- students who receive more than 90% of the total points will receive a Grade A.

13. **Course Evaluation**:
    Attendance/Class Participation: 10%
    Quizzes/Outside Assignments: 15%
    Midterm Exam: 35%
    Final Exam: 40%

14. **References**:

    1. F. Shaidi and J.R. Botta. 1994. Seafoods Chemistry, Processing Technology, and Quality. Blackie Academic & Professional

    2. Martin, R.E., Carter, E.P., Flick, Jr., G.J., Davis, L.M. 2000. Marine and Freshwater Products Handbook. Technomic Publishing Co.,

15. **Course Coordinator**:
    Dr .Andrew Kohnhorst