



# THE FEDERAL UNIVERSITY OF TECHNOLOGY, AKURE

## *Department of Fisheries and Aquaculture Technology*

### FAT 313 - Fish and Fishery Products

#### COURSE PARTICULARS

**Course Code:** FAT 313

**Course Title:** Fish and Fishery products

**No. of Units:** 2

**Course Duration:** One hours of theory and two hours of practicals per week for 15 weeks.

**Status:** Compulsory

**Prerequisite:** NIL

#### COURSE INSTRUCTORS

**Mr O.M. Popoola**

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#### COURSE DESCRIPTION

This course is designed mainly for students in Fisheries, Aquaculture and related disciplines. It provides knowledge on the exploitation of fishery resources in Nigeria. This course will impart valuable skill to the students in understanding types of Fishery Zones; various fishing methods, processing of fishery product and trade for the fishery product.

#### COURSE OBJECTIVES

The objectives of this course are to:

enable students to understand Inland fishery zones (freshwater - floodplain, rivers, lakes,), coastal and brackish water fishery and marine fishery zones in Nigeria.

Know the various methods used in exploiting fishery resources in Nigeria.

provide students with necessary skills to process the the fishery products

#### COURSE LEARNING OUTCOMES / COMPETENCIES

Upon successful completion of this course, the student will be able to:

*(Knowledge based)*

- highlight the various fishery zones in Nigeria;
- describe the various fishing zones and methods;
- explain the different processing methods in fishery.
- (Skills)
- Know how to process fishery products and appropriate techniques to be adopted

## GRADING SYSTEM FOR THE COURSE

This course will be graded as follows:

Class Attendance	5%
Assignments	5%
Practicals	20
Test(s)	10%
<u>Final Examination</u>	<u>60%</u>
<b><u>TOTAL</u></b>	<b><u>100%</u></b>

## GENERAL INSTRUCTIONS

**Attendance:** In this course every student is expected to be in class five minutes before the commencement of lectures and also partake in all practical trainings. Attendance will be taken in all lectures and practical sessions. The records will be kept and used to establish the suitability of the student to sit for the final examination. However, cases of illness or other inevitable cause of absence must be communicated to the course lecturer stating the reason for the absence.

**Academic Integrity:** Contravention of academic integrity, including dishonesty in assignments, examinations, or other academic performances are forbidden. All cases of academic dishonesty will be reported to the University Management for appropriate sanctions in accordance with the guidelines for handling students' misconduct as spelt out in the Students' Handbook.

**Assignments and Group Work:** Students are expected to submit assignments as at when due. Failure to submit an assignment as scheduled will earn the student zero for that assignment. Late submission will only be allowed under justifying circumstances, for which the student has notified the lecturer.

**Code of Conduct in Lecture Rooms, Laboratories and Fish Farm:** Students are expected to attend lectures and practical sessions punctually. Silence must be observed in class. Students should turn off their cell phones during lectures and practical sessions. Food and drinks are not permitted in the laboratories.

## READING LIST

<sup>1</sup>Moses B.N. Fishery resources of Nigeria 6<sup>th</sup> edition

<sup>2</sup>Gupta, S.K. and Gupta, P.C. (2010). General and Applied Ichthyology (Fish and Fisheries). S. Chand & Co. Ltd., 7361, Ram Nagar, New Delhi-110 055. 1133p.

### Legend

1- Available in the University Library

2- Available as Personal Collection

## COURSE OUTLINE

Week	Topic	Remarks
1	Introduction to the course. Relating the course to the residual knowledge acquired from the previous courses	During this first class, the anticipation of the students from the course will also be documented. Students will be introduced to the fishery and its exploitation.
2	Fishery Zones; Inland fishery zones	This will involve highlighting the various fishery zones in Nigeria.
3, 4&5	Inland fishery zones (freshwater - floodplain, rivers, lakes,), coastal and brackish water fishery and marine fishery zones.	
6, 7 & 8	Fishing:  inland fishing, marine fishing (offshore fishing, inshore fishing, coastal fishing and offshore fishing).	Students will be taught on various methods of fishing.  MID-SEMESTER TEST
9,10 &11	Fishery product processing  (frozen products, dried products, smoke-dried products, canned products, fish sausage or cake, fish meal, fish egg or jam, fish oil, flavouring additives, algae products (agar); crafts (pearl production).	Practical demonstration will be carried out by the lecturer/Technologist.

12,13 &14	Fishery product trade ,	Students will be divided into groups to write on various trade for fishery products
15	REVISION	This is the week before the final examination. At this time, assessment will be done to evaluate how far the students' expectations for the course have been met.