



THE FEDERAL UNIVERSITY OF TECHNOLOGY, AKURE

Department of Fisheries and Aquaculture Technology

FAT 415 – Production and Utilization of Sea Weed and Freshwater Plants

COURSE PARTICULARS

Course Code: FAT 415

Course Title: Production and Utilization of Sea Weed and Freshwater Plants

No. of Units: 2

Course Duration: Two hours of theory per week for 12 weeks.

Status: Compulsory

Course Email Address: NIL

Course Webpage: NIL

Prerequisite: NIL

COURSE INSTRUCTORS

Dr. O. O. Olawusi-Peters,

Room 218, 2nd Floor, SAAT Building,

Dept. of Fisheries & Aquaculture Technology,

Federal University of Technology, Akure, Nigeria.

Phone: +2348164005457

Email: oolawusipeters@futa.edu.ng

COURSE DESCRIPTION

This course is designed for students in fisheries management; to educate them on the production and utilization of sea weed and freshwater plants. Topics to be covered include: Life histories of edible sea weeds and freshwater plants. Deep sea and shore farming of some plants. Utilization; harvesting techniques, processing, and preservation of sea weeds and freshwater plants. Economic importance of coral reefs. Aquatic weeds of economic importance, identification, propagation and utilization. Factors affecting aquatic weeds, disposal and utilization in the tropics.

COURSE OBJECTIVES

The objectives of this course are to:

- Educate students on the utilization, harvesting techniques, processing and preservation of sea weeds;
- Educate students on the economic importance of coral reefs; and
- Educate the students on the factors affecting aquatic weeds.

COURSE LEARNING OUTCOMES / COMPETENCIES

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

(Knowledge based)

- understand the various methods of deep sea and shore farming of some plants
- understand the utilization, harvesting techniques, processing and preservation of sea weeds
- understand the economic importance of coral reef.

GRADING SYSTEM FOR THE COURSE

This course will be graded as follows:

Class Attendance	10%
Assignment	10%
Test(s)	20%
<u>Final Examination</u>	<u>60%</u>
<u>TOTAL</u>	<u>100%</u>

GENERAL INSTRUCTIONS

Attendance: It is expected that every student will be in class for lectures and also participate in all practical exercises. Attendance records will be kept and used to determine each person's qualification to sit for the final examination. In case of illness or other unavoidable cause of absence, the student must communicate as soon as possible with any of the instructors, indicating the reason for the absence.

Academic Integrity: Violations of academic integrity, including dishonesty in assignments, examinations, or other academic performances are prohibited. You are not allowed to make copies of another person's work and submit it as your own; that is plagiarism. 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 scheduled. Failure to submit an assignment as at when due will earn you zero for that assignment. Only under extenuating circumstances, for which a student has notified any of the instructors in advance, will late submission of assignments be permitted.

Code of Conduct in Lecture Rooms and Laboratories: Students should turn off their cell phones during lectures. Students are prohibited from engaging in other activities (such as texting, watching videos, *etc.*) during lectures. Food and drinks are not permitted in the laboratories.

READING LIST

⁴FAO (1987): Production and Utilization of products from commercial seaweeds. FAO Fisheries Technical paper. 194p

Legend

- 1- Available in the University Library
- 2- Available in Departmental/School Libraries
- 3- Available on the Internet.
- 4- Available as Personal Collection
- 5- Available in local bookshops.

COURSE OUTLINE

Week	Topic	Remarks
1	Introduction and Course Overview	During this first class, the students will be given an explanation of what the course looks like and what is expected of them.
2 & 4	<ul style="list-style-type: none"> • life history of edible sea weeds • life history of freshwater plants 	The topics require that the students should be able to identify various edible seaweeds and know their different life history
5 & 7	Deep sea and shore farming of some plants. Utilization, harvesting techniques, processing and preservation of sea weeds and fresh water plants	The students will be taught as related to the topics
8	Economic importance of coral reefs	Students will be taught the meaning of coral reefs and its relevance to marine ecosystem
		MID-SEMESTER TEST
9 & 10	<ul style="list-style-type: none"> • Aquatic weeds of economic importance, identification, propagation and utilization. 	Students will be requested to submit their assignment

11 & 12	<ul style="list-style-type: none">• Factor affecting aquatic weeds, disposal and utilization in the tropics	Students will be taught in respect to the topic.
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