

UG COURSES: B.F.Sc. (Semester wise)

SEMESTER I

Sl. No.	Course Title	Course No	Credit hour
1	Principles of Aquaculture	AQC 101	2 (1+1)
2	Taxonomy of Finfish	FRM 101	3(1+2)
3	Taxonomy of Shellfish	FRM 102	2(1+1)
4	Meteorology, Climatology and Geography	AEM 101	2(1+1)
5	Statistical Methods	FEE 101	3(2+1)
6	Fundamentals of Biochemistry	AQC 102	3(2+1)
7	Fundamentals of Microbiology	AHM 101	3(2+1)
8	Soil and Water Chemistry	AEM 102	3(2+1)
9	Fish in Nutrition	FPT 101	1(1+0)
10	Swimming		1(0+1)CN C*
	Total		22(13+9)

SEMESTER II

Sl. No.	Course Title	Course No	Credit hour
1	Basics in Fresh Water Aquaculture	AQC 103	3 (2+1)
2	Anatomy and Biology of Finfish	FRM 103	3(2+1)
3	Limnology	AEM 103	3(2+1)
4	Marine Biology	AEM 104	3(2+1)
5	Inland Fisheries	FRM 104	3(2+1)
6	Food Chemistry	FPT 102	3(2+1)
7	Information and Communication Technology	FEE 102	2(1+1)
8	Aquaculture in Reservoirs	AQC 104	2(1+1)
9	Physical Education, First Aid & Yoga Practices		1(0+1)CN C*
	Total		22(14+8)

SEMESTER III

Sl. No.	Course Title	Course No	Credit hour
1	Physiology of Finfish and Shellfish	FRM 201	3(2+1)
2	Fish Food Organisms	AQC 201	2(1+1)
3	Aquatic Ecology, Biodiversity and Disaster Management	AEM 201	3(2+1)
4	Fishery Oceanography	AEM 202	2(1+1)
5	Ornamental Fish Production and Management	AQC 202	2(1+1)
6	Freezing Technology	FPT 201	2(1+1)
7	Genetics and Breeding	AQC 203	2(1+1)
8	Fish Immunology	AHM 201	2(1+1)
9	Fisheries Economics	FEE 201	3(2+1)
10	Aquatic Mammals, Reptiles and Amphibians	FRM 202	1(1+0)
	Total		22(13+9)

SEMESTER IV

Sl. No.	Course Title	Course No	Credit hour
1	Coastal Aquaculture and Mariculture	AQC 204	3(2+1)
2	Therapeutics in Aquaculture	AHM 202	2(1+1)
3	Fish Nutrition and Feed Technology	AQC 205	3(2+1)
4	Fish Canning Technology	FPT 202	2(1+1)
5	Fish Packaging Technology	FPT 203	2(1+1)
6	Fish and Shellfish Pathology	AHM-203	3(2+1)
7	Fishing Craft Technology	FEE 202	2(1+1)
8	Fisheries Extension Education	FEE 203	2(1+1)
9	Shellfish Hatchery Management	AQC 206	2(1+1)
10	Communication Skills and Personality Development	FEE 204	1(0+1)
	Total		22(12+10)

SEMESTER V

Sl. No.	Course Title	Course No	Credit hour
1	Finfish Hatchery Management	AQC 301	3 (2+1)
2	Anatomy and Biology of Shellfish	FRM 301	2 (1+1)
3	Pharmacology	AHM 301	3 (2+1)
4	Fish Toxicology	AHM 302	2 (1+1)
5	Marine Fisheries	FRM 302	3(2+1)
6	Fisheries Co-operatives and Marketing	FEE 301	2(1+1)
7	Fishing Gear Technology	FER 301	2(1+1)
8	Fish Population Dynamics and Stock Assessment	FRM 303	3(2+1)
9	Coastal Zone Management	AEM 301	2(1+1)
	Total		22(13+9)

SEMESTER VI

Sl. No.	Course Title	Course No	Credit hour
1	Introduction to Biotechnology and Bioinformatics	AQC 302	2(1+1)
2	Refrigeration and Equipment Engineering	FER 302	3(2+1)
3	Fisheries Policy and Law	FEE 302	1(1+0)
4	Aquatic Pollution	AEM 302	2(1+1)
5	Fishing Technology	FER 303	2(1+1)
6	Fish Products and Value Addition	FPT 301	3(2+1)
7	Microbiology of Fish and Fishery Products	FPT 302	3(2+1)
8	Navigation and Seamanship	FER 304	2(1+1)
9	Fish By-Products and Waste Utilization	FPT 303	2(1+1)
10	Fisheries Business Management and Entrepreneurship Development	FEE-303	1(1+0)
	Total		21(13+8)

SEMESTER VII

Sl. No.	Course Title	Course No	Credit hour
1	Student READY Programme In-plant attachment (for 8 weeks) Rural Fisheries Work Experience Prog. (for 8 weeks) Study Tour (in and outside State) (for 4 weeks)		10 (0+10) 8(0+8) 2(0+2)
	Total		20(0+20)

SEMESTER VIII

Sl. No.	Course Title	Course No	Credit hour
1	Aquaculture Engineering	FER 401	3 (2+1)
2	Microbial and Parasitic Diseases of Fish and Shellfish	AHM 401	3 (2+1)
3	Quality assurance of Fish and Fishery Products	FPT 401	3(2+1)
4	Student READY Experiential Module(concurrent with the semester) This will include capacity building and skill development of the students in planning, development, formulation, monitoring and evaluation of project for entrepreneurial proficiency. Skill Development (for one week) Experiential Learning Programme		5(0+5) 12(0+12)
5	Project Work		2(0+2)
6	Seminar		1(0+1)
	Total		29(6+23)

Total Credit Hours 180 (84+96)+2 Compulsory Non-Credit Course

*Student READY Programme