



SKILL DEVELOPMENT TRAINING

PROGRAMME

ON

Fish Processing and Value- added Fish Products

(15-21st July, 2025)



Organized by

KOLKATA CENTRE

ICAR-Central Institute of Fisheries Education
32 GN Block, Sector V, Salt Lake City, Kolkata- 700091

BACKGROUND

Fish is a nutritious food item. Fish have high-quality protein (rich in essential amino acids) and are easily digestible (due to low collagen content). Fish also contain good fat (omega 3 fatty acids), several vitamins (A, B, D etc), and minerals (phosphorus, magnesium, iron, zinc, iodine etc). However, fish is highly perishable, and spoilage begins as soon as fish dies. Spoilage happens due to many changes in the dead fish tissue by enzymes, bacteria, or chemical reactions. So, we need immediate intervention to retard the rate of spoilage. Fish processing helps extend its shelf-life without compromising its nutritional value. Ready-to-cook and ready-to-eat groups of food are trendy in the city areas. The suburban and rural population is also accepting these convenient forms of products at a good pace. Pre-cleaned and packed fresh fish for easy preparation on the consumer side is one of the potential marketing dimensions of fish. With the advancement of communication technology, home delivery of such products is a lucrative business. In this background, the ICAR-CIFE, Kolkata Centre plans to organize a seven-day training program on “Fish processing and value-added fish products” to benefit various stakeholders involved in the fishing sector and interested in entrepreneurship in fish and fishery products.

OBJECTIVES

- To impart knowledge on fish processing and preservation techniques
- Imparting hands-on training on preparation of value-added fishery products

THEORY:

- Introduction to fish processing
- Fish preservation by curing techniques
- Thermal and non-thermal processing of fish and fish products
- Quality inspection in fish and fishery products
- Value-added fish products
- Value added products from fishery waste
- Packaging of fish and fish products
- Entrepreneurships opportunity in fisheries

- Overview of fish processing machinery/equipments

PRACTICAL:

- Pre-processing techniques
- Preparation of fish mince and surimi
- Preparation of fish pickle
- Preparation of coated products.
- Preparation of emulsion products
- Evaluation of fish and fish products quality
- Demonstration on fish silage preparation from fishery waste

VISIT:

- Visit to fish processing industry and fish market.

ABOUT ICAR-CIFE KOLKATA CENTRE

The ICAR-CIFE, Kolkata Centre has historical relevance in generating skilled human resources in the field of fisheries education in India. It was established in 1947 as Inland Fisheries Training Centre (IFTTC) in Barrackpore, West Bengal and this was the only centre which had provided training facilities for state fisheries departments. During 1997-98, the Centre was shifted to its present premises in Salt Lake City, Kolkata. The Centre was conducting one year post-graduate certificate course on “Inland Fisheries management and Administration” which was upgraded to one year semester pattern “Post-Graduate Diploma in Inland Fisheries and Aquaculture Management (PGDIF & AM). The Centre is equipped with basic scientific instruments and wet lab facility to carry out research activities. The Centre has adequate facilities for boarding and lodging in the hostel for both male and female trainees.

HOW TO REACH

ICAR-CIFE, Kolkata centre is located in the Sector-V of Salt Lake City, Kolkata. The Centre is well connected with Road, Rail and Air. Netaji Subhash Chandra Bose International Airport at Dumdum is only 16 km away.

The distance between the Centre and railway stations of Howrah and Sealdah are 18 and 10 km, respectively. Frequent bus and taxi services are available throughout the day from any parts of the city. The Niccopark, Benfish, Meen Bhawan and National Council of Science Museum are located nearer to the Centre. The nearest bus stoppage is Swasthya Bhawan.

ELIGIBILITY FOR TRAINING

Students of Higher Secondary/ graduation/ PG from colleges/ universities. The completed applications may be sent to the course coordinator *via* e-mail at mandakinidevi@cife.edu.in.

COURSE FEES

Course fee is Rs.2360/- (including 18% GST) per participants. Course fee payment should be made either in favour of “ICAR (CIFE) Sub Unit, Kolkata” payable at State Bank of India, Kolkata, Current account no. 10224931725, IFSC SBIN0009985.

Payment should be made before start of the training programme for confirmation of participation.

TRAVEL ASSISTANCE

Participants interested to attend the training programme will have to arrange their own travelling expenses.

LODGING AND BOARDING

Lodging and boarding for the participants will be arranged in the hostel of ICAR-CIFE, Kolkata Centre. The boarding and lodging charges will be Rs. 300/- (Rupees three hundred only) per person per day which are to be borne by the participants.

Medium of Instruction: English and Hindi

Application Form for Skill Development Training Programme

on

Fish Processing and Value-added Fish Products

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1. Name of the Applicant:
2. Date of birth :
3. Nationality :
4. Gender :
5. Educational qualification:
6. Occupation :
7. Name of the Organization to which you belong (if applicable) :
8. Work Experience :
9. Present Position :
10. Description of your work:
11. Mailing address:
12. Contact: Telephone/Mobile:
13. Fax:
14. Email:

Certified that I have filled up the above form carefully

(Signature of the applicant with date)



Programme Leader

Dr. N.P. Sahu

Director/Vice-Chancellor

Course Director

Dr. T.K. Ghoshal

Principal Scientist & Head

Course Coordinators

Dr. Hanjabam Mandakini Devi

Senior Scientist

(mandakinidevi@cife.edu.in; 9995581154)

&

Dr. Sujata Sahoo

Senior Scientist)

&

Dr. D.K. Singh

Scientist

Correspondence

Head

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