

## Application format

**Skill development program under NAHEP**

### Hygienic handling and value addition of fish and shell fish

11-15 March, 2019

Name of candidate :  
Name of Father/ spouse :  
Date of birth :  
Gender :  
Permanent address :  
Village and Panchayat :  
Block/ Mandal :  
District :  
State :  
PIN Code :  
Address for correspondence :  
Educational qualification :  
Name of Degree/ Diploma/ Certificate / Course :  
Board/ Institute/ University where studied :  
University to which affiliated:  
Marks / grade obtained :  
Year of passing :  
Mobile no :  
E mail :  
Experience if any :

Date: (Signature of the candidate)



**Program Director**  
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Director/Vice chancellor/ PI – NAHEP

**Course Director**  
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Address:

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[www.cife.edu.in](http://www.cife.edu.in)

## Skill Development Programme On Hygienic handling and value addition of fish and shell fish

11-15 March 2019



**Supported by**  
**National Agricultural Higher Education Project (NAHEP)**

**Organized by**  
**ICAR-CIFE, Seven bungalows,**  
**Mumbai-400 061**

## About us...

ICAR-Central Institute of Fisheries Education (CIFE) is a leading Fisheries University having a distinguished heritage and has nurtured many illustrious scholars and leaders over the years. CIFE has emerged as a center of excellence for higher education in fisheries and allied disciplines. The Institute was established on 6th June 1961, under the Ministry of Agriculture, Govt. of India with assistance from FAO/UNDP. It came under the administrative control of Indian Council of Agricultural Research (ICAR) on 16th April 1979 and subsequently, the scope and mandate have been widened to include education, research and extension. The university has six major divisions including Aquaculture; Fisheries Resources, Harvest and Post-Harvest; Fish Genetics and Biotechnology; Aquatic Environment and Health Management; Fish Nutrition and Biochemistry and Fisheries Economics, Extension and Statistics.

Under the Fisheries Resource Management and Post-harvest Technology Division the highly essential study of post-harvest management practices for reducing post-harvest losses and providing good quality fish to the people is taken. The basic knowledge about fish body composition and spoilage mechanisms helps in understanding the principle of fish preservation. Hence, the necessity of trained man power with knowledge on handling, packaging, transportation and preservation of fish and seafood is highly essential. Division of Fisheries Resources, harvest & Postharvest Management is carrying out Masters and Ph.D courses in Fisheries Resource Management (FRM) and Post-harvest Technology (PHT) and involved in research, training, extension and consultancy in fish processing, value added fish products development, fish quality and safety etc.

The National Agriculture Higher Education Project is funded by World Bank and Government of India and implemented at CIFE. The thematic area of the project is "Development of Energy Efficient and Environment Protective Aquaculture Technologies for Degraded Soils". The main objective of the project is to develop competent human resource in the advanced agricultural science and technology.

## The training programme

Organized by : ICAR – Central Institute of Fisheries Education, Mumbai

Funded by : National Agricultural Higher Education Project (NAHEP)

## Contents

### Theory

- \* Hygienic handling of fish
- \* Value added products from low cost fish
- \* Different Govt schemes for value addition of fish
- \* Surimi and surimi based value added products
- \* Marketing strategies for fish and fishery products
- \* Quality aspects of fish and fish based value added products
- \* Packaging of value added fish products, labeling and branding
- \* Utilization of fish waste
- \* Project formulation and economics of value added fish products

### Practical

- \* Fish and shrimps hygienic handling, dressing and their mince preparation
- \* Preparation of value added products from shrimps and fish
- \* Preparation of value added products from surimi
- \* Microbiology for product quality analysis

## Value added fish products

People prefer fish and fish products for their convenience, variety, economy and most importantly due to its nutritional value. Fish is a rich source of easily digestible protein, provides polyunsaturated fatty acids, vitamins and minerals for human nutrition. The approach of people in India towards processed seafood product is changing due to their changing life style and an exchange of food culture due to globalization. Major portion of the society started to prefer different fish products like frozen fish fillet, chunks, steaks, IQF products, breaded and battered fish products etc. which are available in the supermarkets and malls of metro cities like Mumbai, Chennai, Kolkata and Delhi. Value addition is addition of value to low cost raw material by any means of low

cost processing which will help in enhancing the appearance, taste, texture and overall quality of the final product which ultimately fetches good price in the market. The concept of readymade food is getting more popularized and convenient to the people of India due to their day to day busy life. CIFE, Mumbai has developed variety of tasty fish products like fish pickle, prawn pickle, fish papad, fish shev, fish chakali, fish wafers, jawla chatni, jawla wafers, fish sausages etc. While developing such a products the basic view was to develop a product from low cost fish and preparation method should be easy.

## Objectives

1. To create awareness about hygienic handling of fish among the fishermen, fish farmers and Stakeholders
2. To identify the fish industry needs
3. To promote the business of value added fish product and entrepreneurship development
4. To educate fish farmers about government schemes and development programs

## Eligibility

Fish farmers, fisherwomen, Self-help groups, official from Fisheries Department, Fisheries graduates.

## Important dates

Last date of receipt of application : 05th March, 2019

### Application may be sent to,

The interested candidates shall submit the duly filled application form in the prescribed format. The applications can also be sent to

[amjadbalange@cife.edu.in](mailto:amjadbalange@cife.edu.in) and

[nayakbb@cife.edu.in](mailto:nayakbb@cife.edu.in)

(Please write : Application for Skilled Development Program "Hygienic handling and value addition of fish and shell fish" on the envelop or in subject)

## How to reach

ICAR- Central Institute of Fisheries Education is located in Mumbai and well connected with Road, Rail and Air. The distance between the Centre and Andheri railway station is only 3.4 km, the distance from Versova metro station is only 550 m. Frequent bus, auto and taxi services are available throughout the day from any part of the city.