



## **Interactive Session**

**फिश स्वाद – 2022**

**Fish Swad -2022**

### **REPORT OF THE INTERACTIVE SESSION: FISH SWAD FESTIVAL**

Date: 24.4.22, Time: 4 P.M.

Venue: CIFE Auditorium

ICAR-Central Institute of Fisheries Education organized a unique fish festival “Fish Swad” on 24<sup>th</sup> April 2022 in collaboration with National Fisheries Development Board (NFDB) where fish food items from all regions of India were prepared by students and staff mentors of ICAR-CIFE, Mumbai.

Before the festival was inaugurated, an **Interactive Session** was conducted in the CIFE auditorium from 4.00 P.M. onwards under the guidance of **Dr. Ravishankar C.N**, Director and Vice Chancellor ICAR-CIFE, Mumbai.

**Shri Jatindra Nath Swain**, IAS, Secretary, Department of Fisheries, Ministry of Fisheries, Animal Husbandry and Dairying Govt. of India graced the occasion as **Chief Guest**. **Guest of honours** of the programme were **Dr. C. Suvarna**, Chief Executive, National Fisheries Development Board, Hyderabad and **Dr. J. K. Jena**, Deputy Director General, Fisheries, Indian Council of Agricultural Research, New Delhi.

The Interactive Session started with a welcome address by Dr. Ravishankar C.N, Director and Vice Chancellor ICAR-CIFE, Mumbai. He extended his welcome to all the dignitaries, Koli fishing community representatives from various fishing villages, representatives of fisheries cooperative societies, fishing groups, entrepreneurs, start-up founders, youth, fish farmers, fishers, photojournalists, media, influencers, food bloggers, chef from 5 star hotels, staff of CIFE Mumbai and students. In his address, he highlighted that this Interactive Session and

Fish Swad Festival is a celebration of diverse fish cuisines from all over India to increase domestic fish consumption and create awareness about Prime Minister Matsya Sampada Yojana (PMSSY).

Overview of the technical programme was presented by **Dr. N.P. Sahu**, Joint Director, ICAR-CIFE. He mentioned that India has a wealth of fish biodiversity and when this is combined with Indian culinary diversity, we get a treasure of a well-balanced symbiosis between spices and herbs, offering very tasty and healthy fish cuisines. He explained that in this Fish Swad Festival participation is by CIFE students and staff from all corners of India. He mentioned that participating teams from South are from Kerala, Andhra Pradesh, Karnataka and Tamil Nadu. From the North and Central region, participation is there from Rajasthan, Punjab, Uttar Pradesh, Uttarakhand, Jammu and Kashmir. From Western region participation is there from Gujarat and Maharashtra. Odisha, West Bengal, Bihar and Jharkhand from Eastern region and seven sister states from North Eastern India also are participating.

In her address Dr. C. Suvarna, Chief Executive, National Fisheries Development Board, Hyderabad stressed on the need to have multiple institutional collaborations to utilise funds in an efficient manner and to enhance domestic fish consumption especially in states like Gujarat and Haryana.

**Dr. J.K Jena**, Deputy Director General, Fisheries, Indian Council of Agricultural Research, New Delhi provided a brief overview on the importance of mass campaigning about the varieties of fish available in the market and their nutritional profile. He appreciated CIFE students who presented their entrepreneurial ideas during the Shark Pool session and highlighted that they can be supported through various programmes of NFDB. He congratulated ICAR-CIFE to conduct this Interactive session followed by Innovation Competition and Fish Swad Festival at such a huge scale which will be open to public.

This was followed by release of technologies and books developed by staff and students of ICAR-CIFE, Mumbai. The first technology transfer was done for **Selectively Bred Magur Stock** to NFDB-National Fresh Water Fish Brood Bank (NFFBB), Bhubneswar, Odisha. Magur fish is an important commercial fish species endemic to the Indian subcontinent. It was announced that magur has all the potential to be an alternative candidate species for

aquaculture. Considering its economic significance, the Fish Genetics and Biotechnology Division of ICAR-CIFE had initiated a Genetic Selection program to improve the body weight at harvest in 2012. It was reported that at present F3 generation is produced and tested for its performance. About 8% genetic improvement is achieved in the harvest body weight of Magur. ICAR-CIFE always thrives on making its research achievements to the stakeholders, the farmers, as quickly as possible. As part of this, the second generation stock of selectively bred Magur was transferred to the NFDB-NFFBB, Bhubaneswar, Odisha to multiply and distribute to the hatcheries and farmers across the country.

Second technology '**Leather Fabric**' developed by the Social Science Division of ICAR-CIFE, Mumbai was also released. It was mentioned that this leather fabric has been developed from fish skin waste and is part of Master's dissertation work by student Shri. Shubam Soni under the guidance of mentors Dr. Arpita Sharma and Dr. Martin Xavier. It was reported that about 2 weeks back on 12th April, the patent has been filed for this technology in the Indian Patent Office. The fish skin leather which was released has great texture, possesses good physical properties and is at par with the Bureau of Indian Standards.

A **Monograph** of Brachuran crabs from Maharashtra by Dr. A.K. Jaiswar and Maurya Khot were also released.

A **Field Guide** - Better Management Practices for Inland Saline Shrimp Aquaculture in two languages –Gujarati and Marathi were also released.

A **Recipe Book: The Fish Cuisines of India** edited by Dr. N.P. Sahu and Dr. Arpita Sharma and wonderfully designed by D. Bhoomiah was also released. This colourful recipe book was a masterful job of bringing alive the diversity of fishes available in India with colours, bustle and textures. This recipe book contained mouth-watering recipes from all over the country. This Recipe Book of Indian Fish Cuisines was an effort to interweave and offer insights into the different fish food items, which are a part of culture, ethnography and history of different states of India. The recipes were elucidated and divided as per regions and then states.

Thereafter, **Menu Card** of Fish Swad Festival designed by ICAR-CIFE students and staff mentors was released which consisted of a unique collection of fish dishes from all regions of our great country India. It was reported that fisheries professionals perfected dishes presented

in this Menu Card and experts have done sensory evaluation. Fish lovers were happy to note that each nuance of the dish was presented meticulously almost in a poetic format. The creativity of students was almost on par with professional graphic designers and master chefs.

Thereafter, felicitation of dignitaries was done and the Chief Guest Shri Jatindra Nath Swain, IAS, Secretary, Department of Fisheries, Govt. of India presented his address. In his address Shri J.N Swain, envisaged the availability of fresh fish as well as frozen fish along with milk in every nook and corner of the country. He mentioned that this way we can increase fish consumption and try to fulfil the targets under PMMSY of taking production to 22 MT. He also highlighted that the stigma regarding fish markets being dirty places must be eradicated and all efforts for improving the conditions of markets must be taken. He also urged the researchers to artificially breed fishes which are affordable to masses so that all can have access to them.

An interaction with stakeholders from various Koli fishing communities, Fishery cooperative representatives and start ups was held. Issues faced by the fishing community with reference to diesel prices, need of good market infrastructure, land use policy, inshore water pollution, dry fish storage etc were highlighted by many representatives.

The programme ended with a formal Vote of thanks by Dr. Arpita Sharma, Principal Scientist, ICAR-CIFE, Mumbai.



Dr. C. Suvarna, Chief Executive, National Fisheries Development Board, Hyderabad presenting her address



Dr. Ravishankar C.N, Director and Vice Chancellor ICAR-CIFE, Mumbai presenting the welcome address



Fisherwomen from Koli community interacting with the dignitaries



Release of Recipe Book: Fish Cuisines of India by dignitaries



Release of ICAR-CIFE Technology by the dignitaries



Fisherwomen, Fishermen, Chefs and many participants attending the Interactive Session of First Fish Swad Festival