Annotation of the selective educational component

Academic discipline	Fish processing technology
Lecturer	Nataliia Nedashkivska Candidate of Agricultural Sciences, Associate Professor Department of Safety and Quality of Food Products, Raw Materials, and Technological Processes
The course and semester, when the discipline is planning to study	4th course, 7th semester
Faculties whose students are invited to study discipline	Faculty of Ecology
List of competencies and learning-related outcomes that discipline provides	According to the requirements of the educational and professional program "Aquatic bioresources and aquaculture", students must acquire the ability to acquire the following competencies: GC (general competence) 8. Knowledge and understanding of the subject area and understanding of the professional activity. – SC (special competence) 2. Ability to investigate biochemical, hydrobiological, hydrochemical, genetic, and other changes in aquatic biological resources and aquaculture and habitats – SC 3. The ability to classify fish, and learn morphology, and biology of fish and fish. – SC 9. Ability to absorb new knowledge in the field of aquatic bioresources and aquaculture and integrate it with existing ones. – SC 12. Ability to carry out technological processes, providing material, technical, labor, information, and financial resources. The result of training in the discipline is the acquisition by students of such knowledge and skills: - Know the characteristics of the chemical composition of fish raw materials and the nutritional value of aquaculture products. - Know the biochemical changes that occur in raw materials during processing - To know modern technological processes, methods, and forms of labor at fish processing enterprises in order to obtain high-quality products. - Know how to store and preserve raw fish - Know the structure and technological processes of fish processing production - To be able to draw up basic technological schemes of the main production processes for the production of a certain type of fish products
Description of the discipline	

Preconditions necessary for the study of the discipline	The academic discipline is based on the knowledge of such disciplines as: "Zoology", "Morphology of fish", "Physiology and biochemistry of hydrobionts", "Aquatic microbiology", "Ichthyopathology", "Safety and quality of aquaculture products" and is interconnected with disciplines: "Aquaculture of artificial reservoirs", "Raw material base in the field of fish farming", "Cold-water fish farming".
The maximum number of students who can study simultaneously	Lectures - 50 students Practical - 25 students
Lesson plans	**Lectures** 1. Fish as an industrial raw material. 2. Primary processing of fish. 3. Fish refrigeration. Freezing fish 4. Production of salted and marinated fish products. 5. Traditional methods of drying and curing fish and seafood. 6. Manufacture of smoked fish products. 7. Technology for the production of canned fish and canned food. **Practical classes** 1. Regulations on academic virtue. Hydrobionts as an industrial raw material 2. Procurement and storage of hydrobionts 3. Organoleptic methods for determining the quality indicators of sleepy fish 4. Organoleptic methods for determining the quality indicators of chilled and frozen fish 5. Classification of commercial fish families 6. Determination of the chemical composition of fish 7. Technology of salting and preparation of salty products 8. Technology for the production of dried and dried products from fish and other hydrobionts 9. Requirements for the quality of smoked fish products and their limitations 10. Requirements and quality standards, rules for the reception, storage, and transportation of cold and hot smoked fish. 11. Technology of production of caviar products 12. Preparation of fish semi-finished products 13. Manufacture of canned fish and preserves 14. Classification, characteristics and quality standards, labeling, quality control methods, transportation and storage of canned fish
Teaching language	Ukrainian