Abstract of the discipline of choice

Name of the discipline	**Fish processing technology**
Lecturer	Sergii Sliusarenko The candidate of veterinary sciences, Master of Food Technology Associate professor of the department of safety and quality of food, raw materials and technological processes
Year of study, semester	4 year, 1 semester
Faculties where the students are offered to study the discipline	Faculty of Ecology
List of competencies and learning outcomes provided by the discipline	•• Knowledge and understanding of the subject area and professional activity. •• Ability to study biochemical, hydrobiological, hydrochemical, genetic and other changes in objects of aquatic bioresources and aquaculture and habitat •• Ability to classify fish, study morphology, biology of fish-like and fish. •• Ability to perceive new knowledge in the field of aquatic bioresources and aquaculture and integrate it with existing. • • Ability to carry out technological processes, provision of material, technical, labor, information and financial resources. **The result of the course is the acquisition by students of the following knowledge and skills:** - know the features 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 - know modern technological processes, methods and forms of work at fish processing plants to obtain high-quality products. - know the methods of storing and preserving fish raw materials - know the structure and technological processes of fish processing production - - be able to draw up basic technological schemes of the main production processes for the production of a certain type of fish products
Discipline description	
Prerequisites needed for studying the discipline	The academic discipline "Fish Processing Technology" is based on knowledge of such disciplines as: "Zoology", "Fish Morphology", "Physiology and Biochemistry of Hydrobionts", "Aquatic Microbiology", "Ichthyopathology", "Safety and Quality of Aquaculture Products" related to the disciplines: "Aquaculture of Artificial Reservoirs", "Raw Materials Base in Fish

	Farming", "Cold-Water Fish Farming".
Students' limit in a group	25 students
Topics of in-class activity	Lecture Topics 1. Fish as an Industrial Raw Material. 2. Primary Fish Processing. 3. Cold Processed Fish. Fish Freezing 4. Production of Salted and Marinated Fish Products. 5. Traditional Methods of Drying and Curing Fish and Seafood. 6. Production of Smoked Fish Products. 7. Technology of Production of Canned and Preserved Fish. Practical Class Topics: 1. Provisions on Academic Virtue. Hydrobionts as industrial raw materials 2. Harvesting and storing hydrobionts 3. Organoleptic methods for determining the quality indicators of dead 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 meat 7. Salting technology and preparation of salted products 8. Technology for the production of dried and cured products from fish and other hydrobionts 9. Requirements for the quality of smoked fish products and their shortcomings 10. Requirements and quality standards, rules for acceptance, storage, transportation of cold and hot smoked fish. 11. Technology for the production of caviar products 12. Preparation of semi-finished fish products 13. Production of canned and preserved fish 14. Classification, characteristics and quality standards, labeling, quality control methods, transportation and storage of canned fish
Language of teaching	Ukrainian