

Academic Council Meeting No. and Date : 8 / September 04, 2023

Agenda Number : 3

Resolution Number : 36 / 3.4



**VidyaPrasarak Mandal's
B. N. Bandodkar College of
Science (Autonomous), Thane**



Certificate course in Fish dishes

[With effect from Academic Year 2023-2024]

focuses on enhancing and increasing shelf life of fish.

To get acquainted with preservation technique of fish and fish value added products

Courseoutcomes:

1. Understanding preservation methods and techniques
2. To understand importance of fish in diet.
3. To understand small scale business skills

Syllabus of Course: Fish dishes

Theory- BNBCCFD1T1

UNIT	SUB-TOPICS	LECTURES
I	1) Selection of fish for dishes 2) Various types of ingredients	03
II	1) Methods for preparation 2) Nutritional value	03
III	To study processed fish	03
IV	Healthy way to cook fish	03

Practicals- BNBCCFD1P1

1. Orientation of course- 2hrs
2. Prawn pickle-4 hrs
3. Fish cutlet- 4 hrs
4. Fish burger- 4 hrs

5. Fish noodles- 4 hrs

Evaluation Scheme

THEORY EXAMINATION:

Suggested Format of Question paper

Duration:2 hours Total Marks:60 All questions are compulsory

Q. 1	BasedonUnitI	16
Q. 2	BasedonUnitII	16
Q. 3	BasedonUnitIII	16
Q. 4	BasedonallUnits	12

PRACTICAL EXAMINATION: 30 marks

Journal of performing practicals:10 marks

Total of journal 10Marks

Total of Theory Examination 60Marks

Total of Practical Examination 30Marks

Grand Total 100 Marks ~*~*~*~*~*~

Duration

Duration in terms of hours	30 hours
Perday	o2 hours

No.of days	15 days
No.ofweeks	2 weeks
Course will be conducted twice per year	After March

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