



University of the Philippines Visayas
COLLEGE OF FISHERIES AND OCEAN SCIENCES
 5023 Miagao, Iloilo

CURRICULUM
MASTER OF SCIENCE IN FISHERIES
(Fish Processing Technology)

1 st Semester	Units	First Year	2nd Semester	Units
Fisheries 236 Fish Biochemistry	2		Fisheries 239 Low Temp Fish Pres	3
Fisheries 237 Fish Microbiology	3		Fisheries 240 Fish Curing & Dehydration	3
Fisheries 238 Instrument Analysis of Fish Products	2		Fisheries Elective II	2
Fisheries Elective I	2			
Total	— 9		Total	— 8
		Second Year		
Fisheries 241 Thermal Proc of Fish	2		Fisheries 298 Seminar	1
Fisheries 290 Special Problem	3		Fisheries 300 Thesis	6
Fisheries Elective III	1-3			
Total	— 6-8		Total	— 7

TOTAL NO. OF UNITS = 30 – 32

COURSE REQUIREMENTS:

A MINIMUM OF 24 UNITS OF COURSE WORK PLUS 6 UNITS OF THESIS ARE REQUIRED.

REQUIRED COURSES: (25 units)

Fisheries 236	2 units
Fisheries 237	3 “
Fisheries 238	2 “
Fisheries 239	3 “
Fisheries 240	3 “
Fisheries 241	2 “
Fisheries 290	3 “
Fisheries 298	1 “
Fisheries 300	6 “

LIST OF ELECTIVES: (5-7 units)

Fisheries 242	- 3 units
Fisheries 243	- 1 “
Fisheries 244	- 2 “
Fisheries 245	- 2 “
Fisheries 246	- 2 “
Fisheries 247	- 2 “

COURSE TITLE**COURSE DESCRIPTION AND PREREQUISITES**

Note: Courses with asterisk are electives; those without are required courses.

Fisheries 236 FISH BIOCHEMISTRY. Changes in Fish Lipids, Proteins, Especially Enzymes, Carbohydrates, and other Fish Cell Components, Post mortem, during Processing and Assimilation. Prereq: Fish 170 or equivalent. Credit 2 units (1 hr lect; 3 hrs lab)

Fisheries 237 FISH MICROBIOLOGY. Significant Micro-organisms in Tropical Fishes as related to Fish Handling and Processing. Prereq: Fish 154 or equivalent. Credit: 3 units (2 hrs lect; 3 hrs lab)

Fisheries 238 INSTRUMENTAL ANALYSIS OF FISH AND FISHERY PRODUCTS.. Composition and Quality Assessment of Fish and Fishery Products with emphasis on Instrumental Methods. Prereq: Fish 155 or Consent of Instructor. Credit: 2 units 1 hr lect; 3 hrs lab)

Fisheries 239 LOW TEMPERATURE PRESERVATION OF FISH. Application of Principles of Low Temperature Preservation to Specific Fisheries Commodities. Prereq: Fish 160 or equivalent. Credit: 3 units (2 hrs lect; 3 hrs lab)

Fisheries 240 FISH CURING AND DEHYDRATION. Unit Operations and Processes involved in Fish Curing and Dehydration. Prereq: Fish 151 or Consent of Instructor. Credit: 3 units (2 hrs lect; 3 hrs lab)

Fisheries 241 THERMAL PROCESSING OF FISH. Thermal Process Calculations for Fish and Fishery Products with Reference to Micro-organisms and Nutrient Retention. Prereq: Fish 152 or Consent of Instructor. Credit: 2 units (1 hr lect; 3 hrs lab)

Fisheries 242* ECONOMICS OF FISH PROCESSING AND MARKETING. Economic Analysis of the Fish Processing Sector and Marketing Techniques. Prereq: Econ 11 or equivalent. Credit: 3 units

Fisheries 243* FISH PROCESSING STANDARDS AND REGULATIONS. Philippine and International Laws and Practice Affecting Fish Processing in the Philippines; Export and Import Requirements of Selected Countries. Prereq: None; Credit: 1 unit (1 hr lect)

Fisheries 244* SEAWEEDES AND OTHER FISHERY PRODUCTS. Utilization of Seaweeds and other Aquatic Products. Prereq: None; Credit: 2 units (1 hr lect; 3 hrs lab)

Fisheries 245* FISH TOXINS. Chemical and Biological Toxins of Public Health Significance. Prereq: Fish 154 or equivalent. Credit: 2 units. (1 hr lect; 3 hrs lab)

Fisheries 246* SENSORY EVALUATION OF FISHERY PRODUCTS. Methods of Sensory Evaluation of Fish and Fishery Products Including Statistical Treatment of Data. Prereq: Fish 122 or equivalent. Credit: 2 units. (1 hr lect; 3 hrs lab)

Fisheries 247* PACKAGING OF FISH AND FISHERY PRODUCTS. Packaging of Fish and Fishery Products; Assessment of Container Properties and Product Shelf-life. Prereq: Fish 154 or Fish 155 or their equivalent. Credit: 2 units (1 hr lect; 3 hrs lab)

Fisheries 290 SPECIAL PROBLEM. Credit: 3 units

Fisheries 298 SEMINAR. Credit: 1 unit

Fisheries 300 THESIS. Credit: 6 units

Name of Student: _____

SN: _____

CHECKLIST
MASTER OF SCIENCE IN FISHERIES
(FISH PROCESSING TECHNOLOGY)

First Year

GRADE	1 ST SEMESTER	UNITS	GRADE	2 ND SEMESTER	UNITS
_____	Fisheries 236 Fish Biochemistry	2	_____	Fisheries 239 Low Temp Fish Pres	3
_____	Fisheries 237 Fish Microbiology	3	_____	Fisheries 240 Fish Curing & Dehydration	3
_____	Fisheries 238 Instrument Analysis of Fishery Products	2	_____	Fisheries Elective II	2
_____	Fisheries Elective I	2			
	Total	9		Total	8

Second Year

_____	Fisheries 241 Thermal Proc of Fish	2	_____	Fisheries 298 Seminar	1
_____	Fisheries 290 Special Problem	3	_____	Fisheries 300 Thesis	6
_____	Fisheries Elective III	1-3			
	Total	6-8		Total	7

TOTAL NO. OF UNITS = 30 – 32

COURSE REQUIREMENTS:

A MINIMUM OF 24 UNITS OF COURSE WORK PLUS 6 UNITS OF THESIS ARE REQUIRED.

REQUIRED COURSES: (25 units)

_____	Fisheries 236	2 units
_____	Fisheries 237	3 “
_____	Fisheries 238	2 “
_____	Fisheries 239	3 “
_____	Fisheries 240	3 “
_____	Fisheries 241	2 “
_____	Fisheries 290	3 “
_____	Fisheries 298	1 “
_____	Fisheries 300	6 “

LIST OF ELECTIVES: (5-7 units)

_____	Fisheries 242	3 units
_____	Fisheries 243	1 “
_____	Fisheries 244	2 “
_____	Fisheries 245	2 “
_____	Fisheries 246	2 “
_____	Fisheries 247	2 “

EXTRA SUBJECTS TAKEN:

DEFICIENCIES:

EVALUATED BY:

GWA: _____

Date: _____