



## TRAINING PROGRAMME

AT

### National Institute of Fisheries Post Harvest Technology and Training (NIFPHATT)



## POST HARVEST TECHNOLOGY

### 1. On the Job Training for Under/ Post Graduates from various Universities

**Duration :** 1 month

#### Course Objectives:

The course aims at providing an exposure on the various preservation techniques of fish and fish products to the undergraduates Postgraduates. from various universities With vocational of Industrial fisheries/Fisheries/ Biotechnology/Food technology/Aquaculture and Food Microbiology. The course is moduled into theoretical, practical and video sessions. It also includes a field visit to the approved exporting units, landing centres and other fisheries institute.

#### Course contents :

1. Post Harvest Technology
2. Allied disciplines

#### Course fee :

Rs. 1000/-\* per head

#### Target group:

Under graduates and post graduates from various universities

#### Group size :

25-30



## 2. Canning of Sea foods

**Duration:** 1 week

#### Course Objectives:

The course aims at providing practical and theoretical training on all aspects of commercial level canning of various sea foods in different denominations of cans The course consists of modules of theory on general canning procedure and practical of various canned sea food preparations at a commercial level and its quality estimation procedures.

#### COURSE DETAILS

#### Course contents:

1. Tuna canning
2. Mackerel/Sardine canning
3. Oyster canning
4. Quality estimation of canned products

**Course fee:** Rs.1000/\*- per head

**Target group :** Students from college, technical personnel employed in fish processing units. Faculty from colleges and universities

**Group size :** 10-15



Ministry of Agriculture  
Department of Animal Husbandry, Dairying and Fisheries  
P.B. No. 1801, Foreshore Road  
Kochi - 682 016  
E-mail: ifpchn@nic.in, Website: ifpkochi.gov.in  
Tel: 0484-2352172, 2361212, Fax: 0484 2373516

### 3. Training on Product Development from Fresh Water Fish

Duration : 1 week

#### Course Objectives :

The course aims at familiarizing the participant the development of products from fresh water fish which has recently been actively cultivated in the State. Course objective is to introduce the species to the consumers and popularize it. Processing of various products from fresh water fish will be demonstrated to the trainees.

#### COURSE DETAILS

##### Course contents :

1. Production of battered and breaded products.
2. Steaks and fillets
3. Caned products
4. Pickled products

Course fee : Rs.1000/-\* per head

Target group : Young entrepreneurs and Students

Group size : 10-15



### 4. Training on HACCP Concepts

Duration : 5 days

#### Course Objectives :

The course aims at familiarizing the trainees with the principles of HACCP system. It provides training to individuals involved to various degrees with the implementation and monitoring of HACCP system and finally the auditing of the system.

#### COURSE DETAILS

##### Course contents :

1. Recommended International Code of practice - General principles of food hygiene
2. The Hazard Analysis and Critical Control Point (HACCP) system

Course fee : Rs.1000/-\* per head

##### Target group :

Students from college, technical personnel employed in fish processing units. Faculty from colleges and universities

Group size : 10-15



### 5. Short term training on value added product development for fisherwomen SHGs

Duration : 3-5 days

#### Course Objectives :

The course aims at developing skills in fishermen in low cost processing techniques of seafood like improved hygienic sun drying, pickling, dressing, slicing, filleting of fish and product presentation. Also intends to train them sea food catering and running of seafood kitchens besides instilling sense of hygiene, motivation and entrepreneurial skill in them. This will be conducted at the field level.

#### COURSE DETAILS

##### Course contents :

1. Fish preparation and its hygienic presentation
2. Drying, pickling, production of battered and breaded products.
3. Running of seafood kitchens

Course fee : Rs.1000/\*- per head

##### Target group :

Fishrewomen self help groups, kudumbasree units.

\* Subject to revision by the Government from time to time



Application for the courses may be forwarded to the Director, NIFPHATT, P.B. No. 1801, Foreshore Road, Kochi - 682 016

For more details contact:

The Director, NIFPHATT, Fine Arts Avenue,  
Kochi - 682 016 Phone: (0484) 2352172, 2361212,  
2363466 Fax: (0484)2373516

E-mail : ifpchn@nic.in, niffatkochi@yahoo.in

Web: ifpkochi.gov.in