



T.C.
Akdeniz University
Faculty Of Fisheries
Department Of Aquaculture Engineering Department
Course Contents

4.CLASS SPRING

Lesson Code : SUM 432	Lesson Name : Seafood Chemistry	T+U : 2+2	Credit : 3	ECTS : 2
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Content of the Course :

Post-mortem changes and the chemical structure of fishery products, fish freshness control, the issue of aquatic products include chemical composition analysis.

Lesson Code : SÜM 434	Lesson Name : Management and Organization of Fisheries Enterprises	T+U : 2+0	Credit : 2	ECTS : 3
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Content of the Course :

applied to fisheries management and organization functions of engineers in enterprises to introduce applied to fisheries management and organization functions of engineers in enterprises to introduce applied to fisheries management and organization functions of engineers in enterprises to introduce applied to fisheries management and organization functions of engineers in enterprises to introduce

Lesson Code : SÜM 418	Lesson Name : Seafood By-Products Processing Techniques	T+U : 2+0	Credit : 2	ECTS : 3
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Content of the Course :

Fish meal production technology, fish oil production technology, fish silage production technology, fish protein hydrolyzate production technology, fish protein concentrate production technology, evaluation of aquatic products wastes, production of gelatin, production of fermented water products, enzyme production, production of functional compounds, minced fish and surimi production

Lesson Code : SÜM 430	Lesson Name : Environmental Impact Assessment (EIA)	T+U : 2+0	Credit : 2	ECTS : 3
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Content of the Course :

Environmental concept, classification of environment, environmental factors determined in CED studies, environmental problems, approaches to ecological problems, importance and definition of CED, preparation and evaluation of CED reports.

Lesson Code : SUM 448	Lesson Name : Alternative Fish Culture II	T+U : 2+0	Credit : 2	ECTS : 3
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Content of the Course :

This course includes nutrition, growing conditions, culture conditions, production techniques and latest scientific studies for alternative fish species such as sturgeon, tilapia, catfish and European eel.

Lesson Code : SUM 486	Lesson Name : Marine Communication	T+U : 2+0	Credit : 2	ECTS : 2
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Content of the Course :

What is communication? The importance of communication, history of communication, communication and methods in maritime, international sign codes and communication rules, life signs, radio-telephone signs, searchlight, starboard, symmetry, communication with hand flags, various signs and abbreviations used in radio-telephone communication, Q code , Z code, telegraphic codes, radio-telephone operations, regulation of sea mobile service stations, classification of emissions, identification and identification of stations, VHF Turkish-English communication

Lesson Code : SUM 490	Lesson Name : Fisheries Economics	T+U : 2+0	Credit : 2	ECTS : 2
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Content of the Course :

Basic Principles of Economics that can be used at the Aquaculture Sector

Lesson Code : SUM 453	Lesson Name : SCUBA Techniques in Aquaculture	T+U : 2+0	Credit : 2	ECTS : 3
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Content of the Course :

Scuba diving rules, safe diving, diving planning, underwater work, net cagek, frame, radansa and lock controls, submersible removal, effects of diving on human

Lesson Code : SUM 484	Lesson Name : Safety at Sea	T+U : 2+0	Credit : 2	ECTS : 2
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Content of the Course :

Rescue and rescue methods on board a ship, a ship or seated ship, methods of securing the ship, what is the conflict? Effective factors in conflict, measures to be taken after the conflict, fire and fire fighting methods on board, measures to be taken after fire. Life saving at sea, first aid and first aid methods at sea, man and sea rescue methods by ship and helicopter, qualification in fast rescue boat and boats, precautions to be taken in emergency situations in ports. Prevention of marine pollution, protection of marine environment, causes of marine pollution, rules and methods to be followed.

Lesson Code : SUM 312	Lesson Name : Mollusc and Arthropoda Culture	T+U : 2+2	Credit : 3	ECTS : 3
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Content of the Course :

Desired characteristics of crustacea species that can be grown. Shrimp biology, shrimp farming, shrimp larvae breeding, feed used in larval feeding, pre-growing and growth, biology and breeding of freshwater shrimp, biology and breeding of crayfish, biology and breeding of sea lobsters, biology and breeding of clams, oyster biology and breeding, oyster biology and breeding farming

Lesson Code : SUM 414	Lesson Name : Graduation Project II	T+U : 0+2	Credit : 1	ECTS : 5
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Content of the Course :

Student counselor makes a source review about the subject and how to use them

Lesson Code : SUM 416	Lesson Name : Professional English	T+U : 2+0	Credit : 2	ECTS : 2
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Content of the Course :

Basic science terms, fisheries terms, aquatic food processing terms, aquaculture terms, fish names, crustacea names.

Lesson Code : SUM 406	Lesson Name : Cold Storage Technology on Fisheries	T+U : 2+0	Credit : 2	ECTS : 3
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Content of the Course :

Freezing of Fishery Products, Blast Freezing, frozen ice Coating (Glazing), frozen and cold storage of fish, Frozen Foods Cold Chain, working with them covers the principles of the cooling methods and cooling systems.

Lesson Code : SUM 411	Lesson Name : Quality Control in Seafood	T+U : 2+2	Credit : 3	ECTS : 3
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Content of the Course :

Quality control, quality control, quality control analysis in seafood