FIRST YEAR	SECOND YEAR	THIRDYEAR	FOURTH YEAR
Essential Skills (12 Credits)  Course units in Aquatic Resources Technology (04 Credits)	Provide a thorough background knowledge on inland aquatic resources, their diversity and management; Production technology used in enhancing aquatic resources (i.e. Aquaculture); Living and	Application of novel technologies of value addition to improve quality of various aquatic resources; Introduction to incubation projects related to aquatic resources	Application of knowledge gained in relevant areas of Aquatic Resources Technology to fulfill local needs, global trends, value addition to natural resources and evolving marketing trends
Broad General Education (06 Credits)  Course units in Aquatic Resources Technology (10 Credits)	nonliving ocean resources, utilization and management of aquatic resources  Course units in Aquatic Resources Technology (29 credits)  Essential Skills (03 Credits) & Broad General Education (06 Credits)	Course units in Aquatic Resources Technology (33 credits)  Essential Skills (01 Credit) & Broad General Education (03 Credits)	Course units in Aquatic Resources Technology (13 Credits)  Industrial Training (Beginning of the academic year) (06 Credits)  Research Project (End of the academic year) (08 Credits)







## First Year

AQT 111-1 Systematics and Morphometrics

AQT 112-2 Aquatic ecosystems and biodiversity

AQT 101-1 Principles in Aquaculture

EAG 152-0 Agricultural Meteorology and Climatology

AQT 113-3 Biology, Anatomy and Physiology of Aquatic Animals

AQT 114-1 Scientific illustrations

ANS 101-2 Principles of Genetics & Breeding

ANS 102-2 Principles of Food Science & Animal Product Technology

EAG 101-2 Biochemistry

EAG 102-0 Mathematics for Biological Science



## Second Year



AQT 211-1 Non-living Ocean Resources

AQT 212-2 Introduction to Marine Aquatic Resources

AQT 213-2 Fish Genetics

AQT 214-2 Fish and shellfish nutrition

AQT 221-2 Fish Seed Production and Larval Rearing

AQT 222-2 Aquatic Plants Propagation Technology

AQT 241-1 Aqua Eco Tourism

AQT 251-1 GIS and Remote Sensing Applications on Fisheries and Aquaculture

AQT 201-1 Inland Aquatic Resources and Management

ANS 201-2 Principles of Food Preservation and Processing AQT 223-2 Sea Weed Culture

AQT 224-2 Farm Designing and Construction

AQT 225-2 In-vitro Techniques in Plant Propagation

AQT 232-2 Fish and Shrimp Health Management



AQT 233-2 Water Quality Management

AQT 202-2 Ornamental Fish Breeding and Production

ANS 202-1 Food Chemistry



## Third Year



AQT 311-2 Oceanography and Ocean Resources Technology

AQT 312-2 Population Dynamics

AQT 321-2 Capture Fisheries

AQT 331-2 Fisheries Management

AQT 332-1 Basic Aquatic Microbiology

AQT 341 -2 Intellectual Property Rights and commercialization of Aquatic products

ANS 301-1 Food Microbiology

EAG 301-3 Applied Statistics for Agriculture

AQT 313-1 Hydrography

AQT 333-2 Management of Marine Aquatic Resources AQT 342-2 Fish Waste Handling and Management

AQT 343-1 Value Addition to Sea weeds

AQT 351-2 Applied Aquatic Biotechnology

AQT 352-2 Fishing Gear Technology

AQT 301-2 Invertebrates Breeding and farming

ANS 302-2 Value addition to Aquatic Products

ANS 303-1 Food Packaging Technology

EMG 383-1 Marketing Strategies

EMG 374-2 Human Resources Management

EAG 326-2 - Agricultural Entrepreneurship



**Fourth Year** 



AQT 411-1 Laws, Regulations, Legislation Applicable to Aquatic Resources

**AOT 412-1 Fisheries Economics** 

AQT 413-2 Aquatic and Environmental Microbiology

AQT 431-2 Advanced Techniques in Aquatic Farming Systems

AQT 441-1 Disaster Management

ANS 401-2 Basics in Food Analysis

ANS 402-2 HACCP, Quality Standards & Accreditation

ANS 403-2 Scientific Writing & Project Cycle Management

AQT 451-6 Industrial Training

AQT 452-8 Research Project