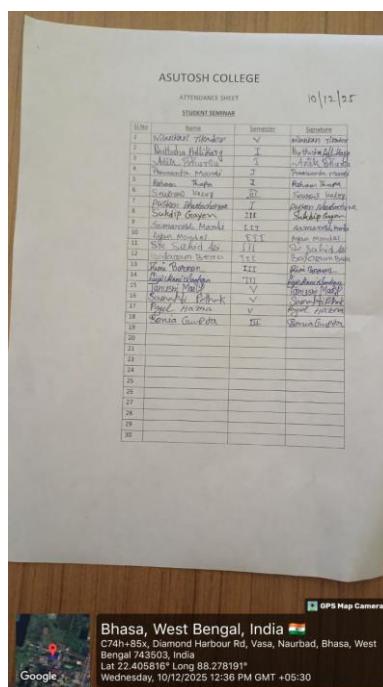


STUDENT'S SEMINAR ON QUALITY ASSESSMENT OF FISH AND FISHERY PRODUCT

- **TITLE OF EVENT/ PROGRAMME (SEMINAR/ WEBINAR/ WORKSHOP/ EXTENSION LECTURE/ EXTENSION ACTIVITY/ ANY OTHER ACTIVITY): QUALITY ASSESSMENT OF FISH AND FISHERY PRODUCT**
- **THEME OF THE EVENT/ PROGRAMME: STUENT'S SEMINAR**
- **ACADEMIC SESSION: 2025-26**
- **DATE: 10-12-2025**
- **VENUE: Asutosh College 2nd Campus**
- **OBJECTIVE/ PURPOSE:**
 - ✓ To familiarize students with the fundamental principles and methodologies of quality assessment of fish and fishery products, including sensory, physical, chemical, and microbiological parameters.
 - ✓ To create awareness about national and international standards, good handling practices, and cold chain management to ensure safety and wholesomeness of fish and fishery products.
 - ✓ To enhance students' understanding of quality deterioration, spoilage indicators, and preventive measures from harvest to consumer level.
 - ✓ To develop analytical and critical thinking skills among students through interaction and discussion on real-world quality issues in the fisheries sector.
- **SPEAKER/S / RESOURCE PERSON/S: Vincent Souvic Gomes**
- **TARGET AUDIENCE/ PARTICIPANTS: Students of Semester I, III, V (IAF)**
- **ATTENDANCE SHEET:**



➤ **BRIEF REPORT ABOUT THE EVENT/ PROGRAMME:**

The Department of Fisheries Science organized a student's seminar on "Quality Assessment of Fish and Fishery Product" on 10 December 2025 at the 2nd Campus of Asutosh College under the academic session 2025–26. The session was conducted by Mr. Vincent Souvic Gomes, who delivered an engaging presentation on various aspects of fish quality, including organoleptic evaluation, freshness indicators, biochemical changes, and microbial safety of fish and fishery products.

During the seminar, the resource person highlighted the importance of hygienic handling, proper storage, and temperature control in maintaining product quality from landing centre to consumer. He also introduced students to relevant quality standards, labelling requirements, and the role of regulatory bodies in ensuring consumer protection. The lecture was followed by an interactive discussion where students clarified doubts and shared field experiences related to fish spoilage, ice application, and transportation.

The programme was coordinated by the faculty members of the department, who facilitated the smooth conduct of the event and encouraged active participation. Feedback collected from the students indicated that the seminar was highly informative, practice-oriented, and helpful in linking theoretical knowledge with practical applications in fisheries and aquaculture.

➤ **EXPECTED OUTCOME:**

- ✓ Students will be able to identify key quality parameters of fresh and processed fish and interpret common indicators of spoilage and deterioration.
- ✓ Participants will gain improved understanding of good handling, hygienic practices, and cold chain management for maintaining fish quality and safety.
- ✓ The seminar will motivate students to adopt standard protocols for sampling, storage, and analysis in their practical classes and future fieldwork.
- ✓ The programme is expected to strengthen the competency of students for higher studies, competitive examinations, and employment in quality control laboratories, seafood processing units, and regulatory agencies.

➤ **GEO-TAGGED PHOTOGRAPHS:**



