**FISH CANNING TECHNOLOGY**

**FSPT- 2204 (1+1+0)**

**INTERNAL II EXAMINATION TOPICS**

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| **Sl. No.** | **Name** | **Assignment and presentation**  **topic** |
|  |  | Steps involved in Canning of fish |
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|  |  | Spoilage of canned foods and prevention methods |
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|  |  | Retort pouch making and thermal processing |
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|  |  | Thermal process calculation |
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|  |  | Quality standards in fish cannery |
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|  |  | Types of packaging for canned materials |
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|  |  | Machinery involved in can making process |
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|  |  | Aseptic canning |
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|  |  | Canning of commercially important finfishes |
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|  |  | Canning of commercially important Shellfishes |
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**Important instructions:**

* Students are required to prepare a detailed assignment in word file not less than 10 pages according to their groups and respective topic.
* One report must be submitted per group and the presentation must be prepared from that report itself.
* The assignment must be properly submitted
* Font: Time New Roman; Font size: headings = 16, sub hidings = 14 and running text = 12; Page size: A4; Alignment: Justify; 5. Line spacing: 1.5
* The plagiarism should be avoided (copying and pasting of information from internet sources must be avoided)
* Students are requested to collect the information from as many sources (books, research paper, websites) as possible and write the assignments in their own words
* While writing assignments you must mention all the sources from where you have collected
* The presentation must be prepared such that everyone in the group will get equal time to present.
* At the end of presentation, there will be questioning round.
* The date of examination will be informed shortly.