

SDCI1F03 TECHNOLOGY OF FOOD PRESERVATION 2021-2024

SL NO	ROLL NO	NAME	Topic
1	21BVFPT1	ANJANA A K	What is food spoilage?
2	21BVFPT2	ABDUL SAJAD P M	Explain smoking.
3	21BVFPT3	ABHINAV M S	Differences between dehydration and rehydration
4	21BVFPT4	ADIL MOHAMED NOUSHAD	What is thawing
6	21BVFPT6	AISWARVA PK	What is blanching?
7	21BVFPT7	ALEENA E S	Describe the effects of radiation on food quality?
8	21BVFPT8	ALMAS C J	Describe the Preservation of foods by chemicals?
9	21BVFPT9	AMITHRAJ K R	Describe the Preservation of foods by antioxidants
10	21BVFPT10	ASHKER ALI	What is freezer burn?
11	21BVFPT11	ASWATHI M K	What is food preservation?
12	21BVFPT12	ATHUL K S	Why is headspace important in canning?
13	21BVFPT13	GOPINANDANA K S	What causes canned foods to change colour?
14	21BVFPT14	HIBA NAVAS V N	What does mold on canned foods indicate?
15	21BVFPT15	HRITHIKLAL P B	What kind of salt should be used in pickling? Why?
16	21BVFPT16	JISHNU P R	Justify the Evaporation process with examples?
17	21BVFPT17	KRISHNAPRIYA K S	Why and where the Chilling process is used?
18	21BVFPT18	MOHAMMED ASLAM KA	Impact of chemicals on Preservation of food?
20	21BVFPT20	NIKHITHA A S	Role of preservatives in Preservation of food?
21	21BVFPT21	SAFIYA ISMAIL	Brief the Methods of Irradiation?
22	21BVFPT22	SAFNA P S	Describe the role of microorganism preservation of food
23	21BVFPT23	VEDHU KRISHNAN K S	Effect of sterilization of food

SDC2F108 FOOD SAFETY IN SEAFOOD INDUSTRY 2021-2024

SL NO	ROLL NO	NAME	Topic
1	21BVFP11	ANJANA A K	Explain risk analysis
2	21BVFP12	ABDUL SAJAD P M	What is risk assessment?
3	21BVFP13	ABHINAV M S	What is risk management?
4	21BVFP14	ADIL MOHAMED NOUSHAD	What is physical hazard?
6	21BVFP16	AISWARYA PK	What is chemical hazard?
7	21BVFP17	ALEENA E S	What is biological hazard?
8	21BVFP18	ALMASC J	Benefits of seafood consumption?
9	21BVFP19	AMITHRAJ K R	Environmental requirements of GLP?
10	21BVFP20	ASHKER ALI	Examples of cross-contamination
11	21BVFP21	ASWATHI M K	Provide the reason(s) for a systematic post-harvest fish loss assessment in an effective sustainable loss reduction strategy
12	21BVFP22	ATHUL KS	Significance of seafood safety and quality control
13	21BVFP23	GOPINANDANA K S	What are the 3 most common ways accidents or incidents occur in the laboratory?
14	21BVFP24	HIBA NAVAS V N	What type of solution(s) should be used to disinfect a bench top before and after lab?
15	21BVFP25	HRITHIKLAL P B	What are contaminants?
16	21BVFP26	JISHNU P R	Where do contaminants come from?
17	21BVFP27	KRISHNAPRIYA K S	Examples of cross-contamination
18	21BVFP28	MOHAMMED ASLAM KA	What is E.coli infection
20	21BVFP20	NIKHITHA A S	What is risk assessment?
21	21BVFP21	SAFIYA ISMAIL	What are potential health hazard?
22	21BVFP22	SAFNA P S	What are precaution against biological hazard?
23	21BVFP23	YEDHU KRISHNAN K S	What are precaution against biological hazard?

SDC5 AQ17 -CURED AND DRIED FISHERY PRODUCTS

SL NO	ROLL NO	NAME	TOPIC
1.	51	AFFEEFA IBRAHIM PI	Freeze dried products
2.	52	MUHAMMED AFEEF KP	What are the microorganisms present in dried fish?
3.	53	RAJIF TR	What are the microorganisms present in cured fish?
4.	54	RISONA RJ	What is non-enzymatic browning.
5.	55	SARATH NM	Carcinogens in smoke
6.	56	ABHIMANYU KJ	What are the storage characteristics of fermented products
7.	57	AGREESHA AA	Shelf life and spoilage marinades
8.	58	AISWARYA CP	What are the storage characteristics of marinades
9.	59	AKSHARADEVI CV	What is dehydration ratio?
10.	60	AKSHAYKUMAR AS	control of micro-organisms in cured fish
11.	61	ALANAMARY VJ	effects of water activity on chemical deterioration
12.	62	ALFIWA MJ	Free and bound water in foods
13.	63	APARNA KP	lipid oxidation in fishery products
14.	64	ASHITHA PA	What are the microorganisms present in Fish pickle?
15.	65	ASWATHIDAS MS	what are the precautions to be taken in fish drying?
16.	66	AYSHA NOUREEN	Enzymatic reactions of cured fish
17.	67	FARHANA V R	<i>Aeromonas hydrophila</i> in cured fish
18.	68	HASHMI P L	storage characteristics of dried and cured fish
19.	69	JASNA P S	Enzymatic reactions of dried fish
20.	70	JISHNU K	What is vacuum drier?
21.	71	JISNA P B	control of micro-organisms in dried fish
22.	72	JYOTHIKA G	nutritive value of freeze dried products
23.	73	MOHAMMED NAISAM T N	control of micro-organisms in cured fish
24.	74	MOHAMMED ASHIQE K S	Effects of impurities on salt penetration
25.	75	MOHAMMED JINASH K	sorption behaviours of foods
26.	76	MOHAMMED RISVAN P K	water activity of foods
27.	77	MUHAMMED RAMSHAD	Most recent trending smoked and dried fishery products
28.	78	NADIR K N	Smokekilns
29.	79	NIKHIL M B	Shell fish pickle
30.	80	NILUSAJINA P M	What is protein denaturation?
31.	81	RAMSEENA K N	Paste fishery products
32.	82	SAHEESH A S	Fish pickle

33.	83	SANIKA MOL PS	What are the factors affecting salt uptake by fish?
34.	84	SHAMNA TM	Most recent trending cured fishery products
35.	85	VAISHNAVI R	Explain the salting strategy of lean fish and fatty fish
36.	86	ZAMZAM MOL KS	Explain the salting strategy of whole fish, gutted fish and split open fish

SDC5 AQ18 - Packing and labeling of fish and fishery products

SL NO	ROLL NO	NAME	TOPIC
1.	51	AFEefa IBRAHIM PI	Advantages and functions of food packaging.
2.	52	MUHAMMED AFEef KP	What is e-sign? What does the e-sign mean on a label?
3.	53	RAJIF TR	Different types of packaging materials
4.	54	RISONA RJ	Explain pasteurization and sterilization? What are the difference between them?
5.	55	SARATH NM	What is the procedure of packaging?
6.	56	ABHIMANYU KJ	What are the packaging standards for domestic trade?
7.	57	AGREESHA AA	What are the packaging standards for international trade?
8.	58	AISWARYA CP	What is MAP, CAP and aseptic packaging?
9.	59	AKSHARADEVI CV	What are the objectives of labelling? What are the necessary components of a label?
10.	60	AKSHAYKUMAR AS	What are the general labelling rules for fishery products?
11.	61	ALANAMARY VJ	What is the procedure for packaging fishery products?
12.	62	ALFIYA MJ	How fresh fish, frozen fish and dried fish is packed
13.	63	APARNA KP	What is the common packaging materials used for fishery products? What are their
14.	64	ASHITHA PA	desirable physical properties?
15.	65	ASWATHIDAS MS	What is modified atmospheric packaging and controlled atmospheric packaging?
16.	66	AYSHA NOUREEN	What is aseptic packaging and flexible packing?
17.	67	FARHANA V R	What is synergistic effect? Give details on combination and synergistic effects on
18.	68	HASHMI P L	quality.
19.	69	JASNA P S	What are the labelling requirements for domestic market?
20.	70	JISHNU K	What are the labelling requirements for international market?
21.	71	JISNA P B	What is product traceability?
22.	72	JYOTHIKA G	What are the different types of labelling for GM food?
23.	73	MOHAMMED NAISAM T N	What are the different types of labelling for organic food?
24.	74	MOHAMMED ASHIQE K S	What are the different types of labelling for irradiated food?
25.	75	MOHAMMED JINASH K	Describe the specifications in size of labelling
26.	76	MOHAMMED RISVAN P K	Describe the specifications in colour of labelling

27.	77	MUHAMMED RAMSHAD	What are the major nutrients? Explain their functions.
28.	78	NADIR K N	What are minor nutrients? Explain their functions.
29.	79	NIKHIL M B	What are essential nutrients? Explain their functions.
30.	80	NILUSAJNA P M	Define antinutritional factor. What are the antinutritional factors in seafood.
31.	81	RAMSEENA K N	Describe the specifications in size of labelling
32.	82	SAHEESH A S	Describe the specifications in colour of labelling
33.	83	SANIKA MOL PS	What are the major nutrients?
34.	84	SHAMNA TM	What are minor nutrients?
35.	85	VAISHNAVI R	What are essential nutrients?
36.	86	ZAMZAM MOL KS	Define antinutritional factor

SDC3 AQ11 - OPERATION MANAGEMENT IN FISH PROCESSING PLANT

SEMINAR TOPIC	GROUP MEMBERS
1. LEGISLATION AND STANDARDS OF EFFLUENT DISCHARGE	ADHITHYA N VARSHA KM ADHITHYA LV FARSANA SF FIDHA FASLIYA
2. WATER POLLUTION CONTROL MEASURES IN THE FOOD INDUSTRY	6. ANAGHA MM 7. SILPA BENNY 8. ATHULYA 9. SANDHRA 10. HELEN
3. WASTE WATER TREATMENT PROCESS: DISSOLVED AIR FLOATATION, SEDIMENTATION, CHEMICAL TREATMENT, BIOLOGICAL TREATMENT	1. ARDHRA TA 2. ANEENA MA SUHANA MN VARSHA PB AHANA S
4. WASTE WATER TREATMENT PROCESS: AERATION, CARBON ADSORPTION, GRANULAR MEDIA FILTRATION, SLUDGE HANDLING	BINDIYA SRUTHY BILAL MUDASIR ABHISHEK
5. SAFETY CONTROLS FOR FREEZING AND CANNING PLANT	SEETHALAKSHMI FASIHA AYSHA VISWAJITH BASIL
6. BOILERS, Boiler mounting and accessories	RAMEEZ BADHUSHA IMRAN AKSHAY BABU SREYAS
7. Explain the need and functions of an Effluent treatment system	SUMAYYA FARSANA EM MARVEL ADHITH BINU ANWIN
8. Institute and agencies, Seafood export promotion and organizations involved Role of co-operatives in fisheries	RAHUL YASEEN ABHIJITH REJIN JOSNA MEHJABIN

Sl.No.	ROLL NO	Name of the Candidate	ASSIGNMENT TOPIC
1.	6101	ARDHRA T A	Explain Community model
2.	6102	AYSHA V A	Explain and compare with B2B and B2C E-Commerce
3.	6103	FARSANA S.F	Explain the elements of a Website
4.	6104	IMRAN NAVAS	Software Tools (applications) – Windows software tools- Word, PowerPoint, Excel – Linux tools – Open Office – Security issues-viruses- antivirus tools
5.	6105	MEHJABIN SHERIN M.A	Give some examples of nett fish products
6.	6106	MUHAMMED BILAL K.S	Significance of IT and the Internet.
7.	6107	SANDRA K.S	Explain the reasons for failure of E-Commerce venture
8.	6108	SRUTHY K.P	Briefly explain various E-Commerce models
9.	6109	SUHANA M.N	Describe the techniques for promoting E-Commerce site
10.	6110	ABDUL MUDASIR M.M	Describe different aspects of the privacy policy of a web site
11.	6111	ABHILITH V.A	Describe the positives of M-Commerce
12.	6113	ABHISHEK T.S	Knowledge resources on the internet- Encyclopaedias – libraries – book sites – Journals –content repositories – online education
13.	6114	ADHITH.P.K	What are the ERP components?
14.	6115	ADITHYA.L.V	Explain the advertising model.
15.	6116	ADITHYA. N	Explain corporate ,purchasing.
16.	6117	AHANA .S	Distinguish between Virus and Worms.
17.	6118	AJMAL.J	Distinguish between Traditional Commerce and E-Commerce.
18.	6119	AKSHAY BABU	Components of a successful E-Commerce Web site.

19.	6120	ANAGHA M.M	Windows versions-Linux – Linux distributions- Free software
20.	6121	ANEENA M A	What is a fire wall? Functions of fire walls
21.	6122	ANWIN PRAMOD	Describe the features of an ideal privacy policy.
22.	6123	ATHULYAT P	Describe the positives of mobile commerce
23.	6124	BASIL SHYAN	Explain IT for national integration
24.	6125	BINDIYAK S	The Internet-HTML- websites – blogs – search engines –email chat – social networking – Security issues – Hacking – Phishing.
25.	6126	BINU K.M	What is SHHTTP ? What are M Wallets ?
26.	6127	FARSANA E.M	Explain the various types of card processing systems,distinguish between debit and credit card
27.	6128	FASHA T.A	Explain the importance of various security measures in E-commerce.
28.	6129	FIDHA FASLIYA K.S	What is digital certificate? What is Digi-cash ? What is Value chain?
29.	6130	HELEN P.V	Describe the procedure for fixing digital signatures under the Indian IT Act, 2000.
30.	6131	JOSNA R	Explain the mechanism and advantages of E-cash.
31.	6132	K.S SUMAVYA	Information sites- internet directories information sources – websites of universities and research institutions – Online courses and virtual universities
32.	6133	MARVEL DARLY	What is web development? Explain the measures for the promotion of websites
33.	6134	MOHAMMED BADUSHA K.A	Networking in an office – in an internet cafe
34.	6135	MOHAMMED YASEEN P.H	What is SCM ? What is hybrid smart card?

35.	6136	RAHUL P.R	software tools for typing local languages – TDIL project
36.	6137	RAMEEZ	What is shopping cart software? What is phishing?What is mobile computing?
37.	6138	REJINI ROSHAN A.P	Distinguish between traditional commerce and e-commerce
38.	6139	SEETHALAKSHMI P.S	Describe the advantages and Limitations of EDI
39.	6140	SILPA BENNY	Describe the advantages and Limitations of EDI
40.	6141	SREVAS. M.S	Computer localization
41.	6142 6143	VARSHA K.M VARSHA P.B	Computer localization

Sl. No.	REG. NO.	Name of the Candidate	TOPIC
1.	AIAUBVY001	AMITHA A.T.A	Advantages and functions of food packaging. What is the procedure of packaging?
2.	AIAUBVY002	AMITHA S.N	What is e-sign? What does the e-sign mean on a label?
3.	AIAUBVY003	ADANA S.	What are the major, essential and minor nutrients? Explain their functions.
4.	AIAUBVY004	ANAGHA M.M	Explain pasteurisation and sterilization? What are the difference between them?
5.	AIAUBVY005	ANENA M.A	retort pouch processing of fish and fishery products
6.	AIAUBVY006	ARDHRA T.A	What are the packaging standards for domestic and international trade?
7.	AIAUBVY007	ATHULLYA T.P	transport and storage of packing material
8.	AIAUBVY008	AYSHA V.A	What is MAP, CAP and aseptic packaging?
9.	AIAUBVY009	BINDIYA K.S	What are the objectives of labelling? What are the necessary components of a label?
10.	AIAUBVY010	FARSANA E.M	What are the general labelling rules for fishery products?
11.	AIAUBVY011	FARSANA S.F	Flexible packaging
12.	AIAUBVY012	FASIHA T.A	How fresh fish, frozen fish and dried fish is packed
13.	AIAUBVY013	FIDHA FASLIYA K.S	What is the common packaging materials used for fishery products? What are their desirable physical properties?
14.	AIAUBVY014	HELEN P.V	controlled packaging
15.	AIAUBVY015	JOSNA R	aseptic packaging
16.	AIAUBVY016	K.S.SUMAYYA	Packaging materials; basic films and laminates, their manufacture and identification;
17.	AIAUBVY017	MEHJABIN SHERIN M.A	What is retort pouch? What is the principle and technique of retort pouch packing?
18.	AIAUBVY018	SANDRA K.S	Modified atmosphere packaging,
19.	AIAUBVY019	SEETHALAKSHMI P.S	What is synergistic effect? Give details on combination and synergistic effects on quality
20.	AIAUBVY020	SILPA BENNY	Nutritional labelling and education act
21.	AIAUBVY021	SRUTHY K.P	Identify reasons for advantages of food packaging.
22.	AIAUBVY022	SUHANNA M.N	national and international, legislation on labeling
23.	AIAUBVY023	VARSHA K.M	What is product traceability?
24.	AIAUBVY024	VARSHA P.B	What are the different types of labelling for

SIL.No.	REG NO:	Name of the Candidate	TOPIC
1	AIAUBVY001	ADITHYAN	Advantages and functions of food packaging. What is the procedure of packaging?
2	AIAUBVY002	ADITHYAN	What is e-sign? What does the e-sign mean on a label?
3	AIAUBVY003	AHANA S	What are the major, essential and minor nutrients? Explain their functions.
4	AIAUBVY004	ANAGHAM M	Explain pasteurisation and sterilization? What are the difference between them?
5	AIAUBVY005	ANEENA M.A	retort pouch processing of fish and fishery products
6	AIAUBVY006	ARDHRA T.A	What are the packaging standards for domestic and international trade?
7	AIAUBVY007	ATHULLYA T.P	transport and storage of packing material
8	AIAUBVY008	AYSHA V.A	What is MAP, CAP and aseptic packaging?
9	AIAUBVY009	BINDIYA K.S	What are the objectives of labelling? What are the necessary components of a label?
10	AIAUBVY010	FARSANA E.M	What are the general labelling rules for fishery products?
11	AIAUBVY011	FARSANA S.F	Flexible packing
12	AIAUBVY012	FASIHA T.A	How fresh fish, frozen fish and dried fish is packed
13	AIAUBVY013	FIDHA FASLIYA K.S	What is the common packaging materials used for fishery products? What are their desirable physical properties?
14	AIAUBVY014	HELEN P.V	controlled packaging
15	AIAUBVY015	JOSNA R	aseptic packaging
16	AIAUBVY016	K.S.SUMAYYA	Packaging materials; basic films and laminates, their manufacture and identification;
17	AIAUBVY017	MEHJABIN SHERIN M.A	What is retort pouch? What is the principle and technique of retort pouch packing?
18	AIAUBVY018	SANDRA K.S	Modified atmosphere packaging,
19	AIAUBVY019	SEETHALAKSHMI P.S	What is synergistic effect? Give details on combination and synergistic effects on quality
20	AIAUBVY020	SILPA BENNY	Nutritional labelling and education act
21	AIAUBVY021	SRUTHY K.P	Identify reasons for advantages of food packaging.
22	AIAUBVY022	SUHANA M.N	national and international, legislation on labeling
23	AIAUBVY023	VARSHA K.M	What is product traceability?
24	AIAUBVY024	VARSHA P.B	What are the different types of labelling for

			GM organic food
25.	AIAUBVY025	ABDUL MUDASIR M.M	resistance of packaging materials; development of protective packaging for fishery products.
26.	AIAUBVY026	ABHIJITH V.A	What are the different types of labelling for irradiated food?
27.	AIAUBVY027	ABHISHEK T.S	Describe the specifications in size and color of labelling
28.	AIAUBVY028	ADHITH.P.K	Food grade packaging materials
29.	AIAUBVY029	AJMALJ	Introduction Methods of testing for packaging materials
30.	AIAUBVY030	AKSHAY BABU P.K	Methods of testing for packaging materials physical properties
31.	AIAUBVY031	ANWIN PRAMOD	containers and their testing and evaluation
32.	AIAUBVY032	BASIL SHYJAN	Define antinutritional factor. What are the antinutritional factors in seafood.
33.	AIAUBVY033	BINU K.M	Type of labeling for vegetarian and non- vegetarian foods.
34.	AIAUBVY034	IMRAN NAVAS P.	
35.	AIAUBVY035	MARVEL DARLY	What are the recent advancements in packaging of fishery products.
36.	AIAUBVY036	MOHAMMED BADUSHA K.A	Food grade packaging materials.
37.	AIAUBVY037	MOHAMMED YASEEN P.H	Explain labelling and printing of packaging materials in seafood industry
38.	AIAUBVY038	MUHAMMED BILAL K.S	Explain packaging of fresh, frozen and dried fishery products. Also detail special features of the packaging for transport
39.	AIAUBVY039	RAHUL P.R	
40.	AIAUBVY040	RAMEEZ IBRAHIM	What are the physical properties of packaging materials for fishery products? Also explain package designs
41.	AIAUBVY041	REJIN ROSHAN A.P	
42.	AIAUBVY042	SREYAS. M.S	Details on packaging materials applied in fishery products
43.	AIAUBVY043	VISWAJITH M.V	What are the necessary components of a label?

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List of Assignments – Third Semester – Freezing Technology in Seafood Plants (2020batch)

Sl No.	Topic	Student/s name
1	Chemical changes in lipid during freezing and frozen storage	ADITHYA L.V ADITHYA. N
2	Chemical changes in protein during freezing and frozen storage	AHANA .S, ANAGHA M.M ANEENA M.A
3	Chemical changes in nucleotide during freezing and frozen storage	ARDHRA T.A ATHULLYA T.P
4	Freeze denaturation and theories on denaturation in fish	AYSHA V., BINDIYA K.S FARSANA E.M
5	Sensory changes during freezing and frozen storage of fish	FARSANA S.F, FASIHA T.A FIDHA FASLIYA K.S
6	Effect of post-mortem conditions on sensory qualities of fish	K.S SUMAYYA MEHJABIN SHERIN M.A
7	Filleting of fish, glazing, packing and freezing	HELEN P.V, JOSNA R
8	Freezing of shrimps (pre-processing, processing, types of freezing and types of products)	SANDRA K.S SEETHALAKSHMI P.S
9	Freezing of lobster (pre-processing, processing, types of freezing and types of products)	SILPA BENNY SRUTHY K.P
10	Freezing of squid and cuttlefish (pre-processing, processing, types of freezing and types of products)	SUHANA M.N VARSHA K.M
11	Freezing of crab (pre-processing, processing, types of freezing and types of products)	VARSHA P.B, ABHIJITH V.A ABDUL MUDASIR M.M
12	Recent advances in fish thawing	ABHISHEK T.S, ADHITH.P.K

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List of Assignments – Third Semester – Thermal Processing of Seafood products (2020 batch)

Sl No.	Topic	Student/s name
1	Principles of thermal processing and mechanism of heat transfer	ADITHYA L.V ADITHYA. N
2	Heat resistance of bacteria and spores, decimal reduction time, thermal death time, "Z" and "F" values and 12D concept	AHANA .S, ANAGHA M.M ANEENA M.A, VISWAJITH M.V
3	Classification of foods	ARDHRA T.A ATHULLYA T.P
4	Canning process, steps involved, process flow, additives	AYSHA V., BINDIYA K.S FARSANA E.M
5	HTST processing: Principles and process details	FARSANA S.F, FASIHA T.A FIDHA FASLIYA K.S
6	Value added and ready to use canned products	K.S SUMAYYA MEHJABIN SHERIN M.A
7	HACCP and Safety of canned foods	HELEN P.V, JOSNA R
8	Thermo-bacteriology, death of bacteria, auto sterilisation, bacteriology of canned/heat processed fishery products, examination of cans and seams	SANDRA K.S SEETHALAKSHMI P.S RAMEEZ IBRAHIM REJIN ROSHAN A.P
9	Hurdle technology	SILPA BENNY, SRUTHY K.P SREYAS. M.S,
10	Irradiation	SUHANA M.N VARSHA K.M
11	Physical properties, shelf life and irradiated fish products.	VARSHA P.B, ABHIJITH V.A ABDUL MUDASIR M.M MUHAMMED BILAL K.S, AJMAL.J
12	Effects of irradiation on protein, lipids, vitamins and bacteriological aspects	ABHISHEK T.S, ADHITH.P.K, RAHUL P.R, AKSHAY BABU P.K.
13	Types of sterility	ANWIN PRAMOD, MOHAMMED BADUSHA K.A MOHAMMED YASEEN P.
14	Aseptic Canning: Principles and process details	BINU K.M, IMRAN NAVAS P. MARVEL DARLY, BASIL SHYJAN

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Bvoc Fish Processing Technology

List of Assignments – First Semester – Fish Harvesting Technology (2021 batch)

Sl No.	Topic	Students' name
1	Fisheries resources of India	ANJANA A K and
2	Potential and trends in fish production	ADIL MOHAMED NOUSHAD and ABHINAV M
3	EEZ and FAO's code of conduct of responsible fisheries	AHAMMED FAZIL A and ABDUL SAJAD P M
4	Marine capture fisheries, fishery of commercially important pelagic fishes	ALEENA E S and AISWARYA PK
5	Marine capture fisheries, fishery of commercially important demersal fishes	ALMAS C J, AMITHRAJ K R ASHKER ALI
6	Marine capture fisheries, fishery of commercially important crustaceans	ASWATHI M K and ATHUL KS
7	Marine capture fisheries, fishery of commercially important molluscs	HIBA NAVAS V N and GOPINANDANA K S
8	Deep-sea fisheries resources	JISHNU P R
9	Inland capture fishery resources and production in India	HRITHIKLAL P B
10	Fisheries in major riverine systems	KRISHNAPRIYA K S
11	Cold water fisheries of India	MOHAMMED ASLAM K A
12	Classification of fishing crafts	NIKHITHA A S and NAVANEETH K S
13	Classification of gears	SAFNA P S and SAFIYA ISMAIL
14	Preservation of fishing gears	YEDHU KRISHNAN K S

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List of Assignments – Second Semester – Fish Biochemistry and Spoilage (2021 batch)

Sl No.	Topic	Students' name
1	Biochemical constituents of fish	ANJANA A K and
2	Biochemical constituents of crustaceans	ADIL MOHAMED NOUSHAD and ABHINAV M. S.
3	Biochemical constituents of molluscs	AHAMMED FAZIL A and ABDUL SAJAD P M
4	Biochemistry of fish proteins and Classification of proteins	ALEENA E S and AISWARYA PK
5	Fatty acid composition of fish liver and body oils	ALMAS C J, AMITHRAJ K R ASHKER ALI
6	Auto-oxidation of fatty acids, rancidity, lipases and phospholipases, pro- and anti- oxidants, oxidation indices	ASWATHI M K and ATHUL KS
7	Lipid-protein interactions, oxidized lipids-protein interactions and their impact on quality	HIBA NAVAS V N and GOPINANDANA K S
8	Definition, classification and biological significance of carbohydrates	JISHNU P R
9	Structure and properties of monosaccharides,	HRITHIKLAL P B
10	Structure and properties of disaccharides, polysaccharides and mucopolysaccharides	KRISHNAPRIYA K S
11	Structure, functions and properties of nucleic acids	MOHAMMED ASLAM K A
12	Post mortem changes occurring in fish muscle	NIKHITHA A S and NAVANEETH K S
13	Chemical, microbial and enzymatic action during fish spoilage	SAFNA P S and SAFIYA ISMAIL
14	Stages of fish spoilage- Rigor mortis, Autolysis, microbial changes, Belly burst, Rancidity	YEDHU KRISHNAN K S

MES Asmabi College

Byoc Fish Processing Technology

List of Assignments – Fifth Semester – Nutraceuticals and Functional foods (2019 batch)

Sl No.	Topic	Students' name
1	Current trends in the use of functional foods and nutraceuticals	AFEFA IBRAHIM P I, RAMSEENA K N and RISONA R J
2	Functional foods and Nutraceuticals: Definitions	AGREESHA A A AISWARYA CP
3	Functional foods and Nutraceuticals: Regulations and Health claims	AKSHARADEVI CV SANIKAMOL P S
4	Specific Functional Foods and their bioactive constituents	ALANA MARY V J, ALFIYA M J and VAISHNAVI R
5	Role in of nutraceuticals in health and disease- Cardiovascular disease, Obesity, Diabetes Mellitus and Cancer	APARNA K P ZAMZAM MOL K S
6	Role in of nutraceuticals in health and disease- Bone Health, Menopause, Cognitive function, Immune stimulation, and Infection	ASHITHA P A ASWATHIDAS M S ABHIMANYU KJ
7	Cereals grains (Fibre, Polyphenolic compounds), Soybean (Oligosaccharides, Isoflavones, Phytosterols), Fruits and vegetables (Fibre, Lycopene, Lutein and Zeaxanthin, Isothiocyanates) as nutraceuticals	AYSHA NOUREEN FARHANA VR SHAMNA T M
8	Fish/ Fish oils (PUFAs, Omega-3 fattyacids), Flaxseeds (Lignans, phytosterols, Omega-3 fattyacids), Tea (Polyphenolic compounds) as nutraceuticals	JYOTHIKA G NILU SAJINA P M
9	Prebiotics- Definition and Food Sources	SARATH N M and JASNA P S
10	Probiotics – Definition and Food Sources	SAHEESH A S and JISNA P B
11	Synbiotics- Definition and Food Sources	NIKHIL M B RAJIF T R
12	Traditional Fermented Foods as sources of Probiotics	HASHMI P L and AKSHAYKUMAR A S
13	Strains of microorganisms used in Fermented Foods	MUHAMMED AFEEF K P NADIR K N
14	Mechanism of Action of Probiotics and Levels required for therapeutic efficacy	MUHAMMED RAMSHAD
15	Nutraceuticals- Forms in which used	MOHAMMED RISVAN P K
16	Major nutraceuticals and their health applications	MOHAMMED JINASH K
17	Safety and adverse effects associated with the consumption of functional foods and nutraceuticals	JISHNU K MOHAMED NAISAM T N MOHAMMED ASHIQE K S

MES Asmabi College
Bvoc Fish Processing Technology
List of Assignments – Fifth Semester – Instrumentation in Fish processing and analysis (2019 batch)

Sl No.	Topic	Students' name
1	Fluorescent microscope and phase contrast microscope	RAMSEENA K N and RISONA R J
2	Electronic microscope (TEM and SEM)	AGREESHA A A AISWARYA CP
3	pH meter	AKSHARADEVIC V SANIKAMOL P S
4	Oxygen temperature probes	ALANA MARY V J, ALFIYA M J
5	Refractometer	APARNA K P
6	Spectrophotometry- UV and visible	ASHITHA P A ASWATHIDAS M S ABHIMANYU KJ
7	Microscopy - Working principles of light microscopes (dark field and light field)	AYSHA NOUREEN FARHANA VR SHAMNA T M
8	Flame Photometry	JYOTHIKA G NILU SAJNA P M
9	Atomic Absorption Spectrophotometry	SARATH N M and JASNA P S
10	High performance liquid chromatography	SAHEESH A S and JISNA P B
11	Paper chromatography	NIKHIL M B RAJIF T R
12	Thin layer chromatography	HASHMI P L
13	Gas chromatography	MUHAMMED AFEEF K P NADIR K N
14	Liquid chromatography	MUHAMMED RAMSHAD
15	Electrophoresis	MOHAMMED RISVAN P K
16	Isoelectric focusing	MOHAMMED JINASH K
17	Immuno electrophoresis	JISHNU K MOHAMED NAISAM T N MOHAMMED ASHIQE K S
18	Blotting techniques - Southern and northern blotting	ZAMZAM MOL K S
19	ELISA	VAISHNAVI R
20	PCR-Principles and application in Fisheries for disease diagnosis	AKSHAYKUMAR A S
21	Microarrays- Principles	AFEefa IBRAHIM P I

TEAM	TEAM MEMBERS	SEMINAR TOPIC
TEAM I	ARDHRA. T.A AYSHA. V.A FARSANA. S.F IMRAN NAVAS. P MEHJABIN SHERIN. M. A MUHAMMED BILAL. K.S	Score card as an evaluation tool
TEAM II	SANDRA. K.S SRUTHY. K.P SUHANA. M.N ABDUL MUDASIR. M.M ABHIJITH. V.A ABHISHEK. T.S	Nutritive value estimation of food products
TEAM III	ADHITH. P.K ADITHYA. L.V ADITHYA. N AHANA. S AJMAL. J ANAGHA. M.M ANEENA. M.A ANWIN PRAMOD AKSHAY BABU. P.K ATHULLYA. T.P BASIL SHYJAN BINDIYA. K.S BINU. K.M	Biochemical methods for estimation of nutritive value of food
TEAM IV		Estimation of physiochemical changes of food
TEAM V	FARSANA. E.M FASIHA. T.A FIDHA FASLIYA. K.S HELEN. P.V JOSNA. R K.S. SUMAYYA	Identifying suitable packaging material for food products
TEAM VI	MARVEL DARLY MOHAMMED BADUSHA. K.A MOHAMMED YASEEN. P.H RAHUL. P.R RAMEEZ IBRAHIM REJIN ROSHAN. A.P	Product focussed and market focussed organization
TEAM VII	SEETHALAKSHMI. P.S SILPA BENNY SREYAS. M.S VARSHA. K.M VARSHA. P.B VISWAJITH. M.V	Importance of laboratory trials in new product development

TEAM	TEAM MEMBERS	SEMINAR TOPIC
TEAM I	ARDHRA. T.A AYSHA. V.A FARSANA. S.F IMRAN NAVAS. P MEHJABIN SHERIN. M. A MUHAMMED BILAL. K.S	Government funding resources for entrepreneurship
TEAM II	SANDRA. K.S SRUTHY. K.P SUHANA. M.N ABDUL MUDASIR. M.M ABHIJITH. V.A ABHISHEK. T.S	Non Government funding resources for entrepreneurship
TEAM III	ADHITH. P.K ADITHYA. L.V ADITHYA. N AHANA. S AJMAL. J ANAGHA. M.M	Product pricing in entrepreneurship
TEAM IV	ANEENA. M.A ANWIN PRAMOD AKSHAY BABU. P.K ATHULLYA. T.P BASIL SHYJAN BINDIYA. K.S BINU. K.M	Profit generation in entrepreneurship
TEAM V	FARSANA. E.M FASIHA. T.A FIDHA FASLIYA. K.S HELEN. P.V JOSNA. R K.S. SUMAYYA	Women entrepreneurship
TEAM VI	MARVEL DARLY MOHAMMED BADUSHA. K.A MOHAMMED YASEEN. P.H RAHUL. P.R RAMEEZ IBRAHIM REJIN ROSHAN. A.P	Small scale industries in India
TEAM VII	SEETHALAKSHMI. P.S SILPA BENNY SREYAS. M.S VARSHA. K.M VARSHA. P.B VISWAJITH. M.V	Steps involved in entrepreneurial process

SEMINAR TOPICS:	GROUP MEMBERS
1. Lay out of a processing plant	3551 AFEefa IBRAHIM. P.I 3552 MUHAMMED AFEef .K.P 3553 RAJIF. T.R 3554 RISONA.R.J 3555 SARATH. N.M
2. Different types of Ice and its Quality factors	3556 ABHIMANYU. K.J 3557 AGREESHA. A.A 3558 AISWARYA. C.P 3559 AKSHARADEVI. C.V 3560 AKSHAY KUMAR. A.S
3. Types of fish storage	3561 ALANA MARY. V.J 3562 ALFIYA. M.J 3563 APARNA. K.P 3564 ASHITHA. P.A 3565 ASWATHI DAS. M.S
4. Storage methods of fishery products	3566 AYSHA NOUREEN 3567 FARHANA. V.R 3568 HASHMI. P.L 3569 JASNA. P.S 3570 JISHNU. K
5. Changes in fish muscle during cold storage	3571 JISNA. P.B 3572 JYOTHIKA. G 3573 MOHAMMED NAISAM. T.N 3574 MOHAMMED ASHIQ. K.S 3575 MOHAMMED JINASH. K
6. Different types of Freezers	3576 MOHAMMED RISVAN. P.K 3577 MUHAMMED RAMSHAD 3578 NADIR. K.N 3579 NIKHIL. M.B 3580 NILU SAJNA. P.M
7. Traditional & Modern methods of fish transportation	3581 RAMSEENA. K.N 3582 SAHEESH. A.S 3583 SANIKA MOL. P.S 3585 VAISHNAVI. R 3586 ZAM ZAM MOL. K.S

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Ujjwala Navas

GEC5 ME05 – MARINE ECOLOGY

SEMINAR TOPICS:	GROUP MEMBERS
1. Ecological factors of a marine environment	3551 AFEFA IBRAHIM. P.I
	3552 MUHAMMED AFEEF .K.P
	3553 RAJIF. T.R
	3554 RISONA.R.J
	3555 SARATH. N.M
2. Animal associations in marine environment	3556 ABHIMANYU. K.J
	3557 AGREESHA. A.A
	3558 AISWARYA. C.P
	3559 AKSHARADEVI. C.V
	3560 AKSHAY KUMAR. A.S
3. Interstitial environment and animal adaptations	3561 ALANA MARY. V.J
	3562 ALFIYA. M.J
	3563 APARNA. K.P
	3564 ASHITHA. P.A
	3565 ASWATHI DAS. M.S
4. Intertidal environment and animal adaptations	3566 AYSHA NOUREEN
	3567 FARHANA. V.R
	3568 HASHMI. P.I
	3569 JASNA. P.S
	3570 JISHNU. K
5. Benthic environment and animal adaptations	3571 JISNA. P.B
	3572 JYOTHIKA. G
	3573 MOHAMMED NAISAM. T.N
	3574 MOHAMMED ASHIQ. K.S
	3575 MOHAMMED JINASH. K
6. Energy flow in marine environment	3576 MOHAMMED RISVAN. P.K
	3577 MUHAMMED RAMSHAD
	3578 NADIR. K.N
	3579 NIKHIL. M.B
	3580 NILU SAINA. P.M
7. Threat and conservation of biodiversity	3581 RAMSEENA. K.N
	3582 SAHEESH. A.S
	3583 SANIKA MOL. P.S
	3585 VAISHNAVI. R
	3586 ZAM ZAM MOL. K.S

Prepared by:

Ujjwala Navas

TEAM	TEAM MEMBERS	SEMINAR TOPIC
TEAM I	ARDHRA. T.A AYSHA. V.A FARSANA. S.F IMRAN NAVAS. P MEHJABIN SHERIN. M. A MUHAMMED BILAL. K.S	Fishing effort
TEAM II	SANDRA. K.S SRUTHY. K.P SUHANA. M.N ABDUL MUDASIR. M.M ABHIJITH. V.A ABHISHEK. T.S	Fishery resource management
TEAM III	ADHITH. P.K ADITHYA. L.V ADITHYA. N AHANA. S AJMAL. J ANAGHA. M.M	Supply and supply chain management
TEAM IV	ANEENA. M.A ANWIN PRAMOD AKSHAY BABU. P.K ATHULLYA. T.P BASIL SHYJAN BINDIYA. K.S BINU. K.M	Market types and structure
TEAM V	FARSANA. E.M FASIHA. T.A FIDHA FASLIYA. K.S HELEN. P.V JOSNA. R K.S. SUMAYYA	Pricing and marketing of fishery products
TEAM VI	MARVEL DARLY MOHAMMED BADUSHA. K.A MOHAMMED YASEEN. P.H RAHUL. P.R RAMEEZ IBRAHIM REJIN ROSHAN. A.P SEETHALAKSHMI. P.S SILPA BENNY SREYAS. M.S VARSHA. K.M VARSHA. P.B VISWAJITH. M.V	Role of Government in Fisheries marketing in India
TEAM VII		Concepts of Economics

SDC2FI07-POST-HARVEST HANDLING OF FISH

SL NO.	NAME OF STUDENT	TOPIC
1.	ANJANA A K ARDUL SAJAD P M ABHINAV M S ADIL MOHAMED NOUSHAD AHAMMED FAZIL A	Onboard handling of fish
2.	AISWARYA PK ALEENA E S ALMAS C J AMITHRAJ K R	Quality of ice and water in food processing
3.	ASHKER ALI ASWATHI M K ATHUL KS GOPINANDANA K S	Preservatives in fishery industry
4.	HIBA NAVAS V N HRITHIKLAL P B JISHNU P R KRISHNAPRIYA K S MOHAMMED ASLAM K A	Post harvest losses and control measures in seafood industry
5.	NAVANEETH K S NIKHITHA A S SAFIYA ISMAIL SAFNA P S YEDHU KRISHNAN K S	Good manufacturing practices in fishery industry

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Ujjwala Navas

SDC1FI02 BASIC MICROBIOLOGY

SL NO	NAME OF STUDENT	TOPIC
1	ANJANA A K ABDUL SAJAD P M ABHINAV M S ADIL MOHAMED NOUSHAD AHAMMED FAZIL A	Characteristics and morphology of Bacteria
2	AISWARYA PK ALEENA E S ALMAS C J AMITHRAJ K R	Characteristics and morphology of Fungus
3	ASHKER ALI ASWATHI M K ATHUL KS GOPINANDANA K S	Characteristics and morphology of Virus
4	HIBA NAVAS V N HRITHIKLAL P B JISHNU P R KRISHNAPRIYA K S MOHAMMED ASLAM K A	Characteristics and morphology of Protozoa
5	NAVANEETH K S NIKHITHA A S SAFIYA ISMAIL SAFNA P S YEDHU KRISHNAN K S	Characteristics and morphology of Algae