

Report of World Fisheries Day 2023 conducted by Department of Fish Processing Technology, MES Asmabi College, P. Vemballur

Event Details

Event: World Fisheries Day 2023

Theme: Ocean Delight - A Seafood Fiesta

Date: 21st November 2023

Organized by: Department of Fish Processing Technology

Venue: Auditorium, MES ASMABI College, P. Vemballur

On 21st November 2023, the Department of Fish Processing Technology at MES ASMABI College celebrated World Fisheries Day with a special event titled "Ocean Delight - A Seafood Fiesta." This vibrant food festival showcased a variety of seafood dishes prepared, exhibited, and sold by the students, emphasizing the significance of fisheries and promoting sustainable seafood practices.

Objectives

- **Promote Fisheries Awareness:** To educate attendees about the importance of fisheries and the need for sustainable practices.
- **Develop Culinary Skills:** To enhance students' culinary skills through hands-on experience in seafood preparation.
- **Engage the Community:** To foster community involvement in celebrating the richness of seafood cuisine.
- **Encourage Entrepreneurship:** To provide students with practical experience in food marketing and sales.

Event Highlights

Inauguration Ceremony

The event was inaugurated by Dr. Reena Mohamed, Vice Principal of the college, who spoke about the critical role of fisheries in global nutrition and sustainability.

Seafood Preparation

Students from the Department of Fish Processing Technology prepared a wide range of seafood dishes, from traditional favorites to innovative creations. The preparation process highlighted students' expertise in seafood processing and culinary creativity.

Exhibition and Sales

The prepared dishes were displayed in an exhibition area, inviting visitors to explore and sample the diverse seafood offerings. Attendees had the opportunity to purchase these dishes, with proceeds supporting student activities and departmental projects.

Interactive Sessions

The event featured informative sessions on sustainable fisheries, seafood health benefits, and advanced processing techniques, conducted by faculty members and industry experts. Live cooking demonstrations provided practical insights into preparing various seafood dishes.

Competitions and Awards

A cooking competition was held, judged by culinary experts and faculty members, with awards for the best dishes in various categories. Criteria for judging included creativity, taste, presentation, and sustainability.

Conclusion


"Ocean Delight - A Seafood Fiesta" on World Fisheries Day 2023 was a tremendous success, celebrating the importance of fisheries and providing students with a meaningful learning experience. The Department of Fish Processing Technology at MES ASMABI College is dedicated to continuing this tradition, further promoting sustainable seafood practices and culinary excellence.

*Tomorrow is the day for Asmabians to satisfy their taste buds with ocean delicacies prepared
Fish processing Technology students.
BE PREPARED*

Fish biriyani
Fish fingers
Fish Sandwich
Prawn Pringles
Fish mixture
Squid roll
Serbeth
Upillittath




Fish momos
Fish fry
Nellikka kantheri
Meen pollichath
Kappa and fish curry
Prawn biriyani
Chemeen chemandhi podi
Fish cutlet
Fish samosa

*Also
sale of ornamental fishes
and an exclusive game
section for the dynamic
youth of Asmabi*

M. E. S. ASMABI COLLEGE 
P. VEMBALLUR
DEPARTMENT OF FISH PROCESSING TECHNOLOGY
As Part Of
WORLD FISHERIES DAY 2023
PRESENTS
A SEAFOOD FIESTA

OCEAN DELIGHT

In Association with
BIODIVERSITY CLUB

 21-Nov-2023  11.AM  COLLEGE AUDITORIUM

Prof. Dr. A. Biju (Principal) **Dr. Sayana K A** (HOD) **Sahal K. A** (Asso.Secretary)





Ocean Delight

DEPARTMENT OF FISH PROCESSING TECHNOLOGY