M.E.S. ASMABI COLLEGE, P. VEMBALLUR

DEPARTMENT OF FISH PROCESSING TECHNOLOGY

PROGRAMME REPORT

DISCERE – HIGHER EDUCATION EXPO 2025

Programme: Discere – Higher Education Expo in collaboration with:

The Office of the Deputy Director of Collegiate Education, Thrissur

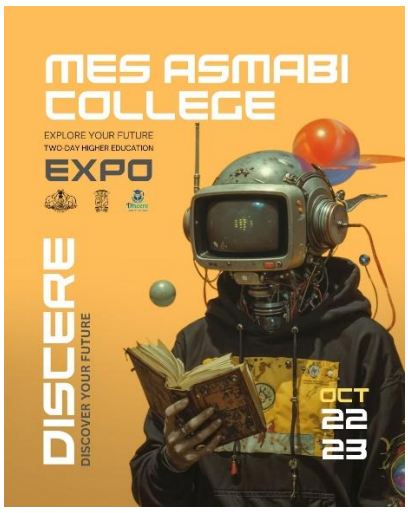
Venue: FPT Laboratory, M.E.S. Asmabi College, P. Vemballur

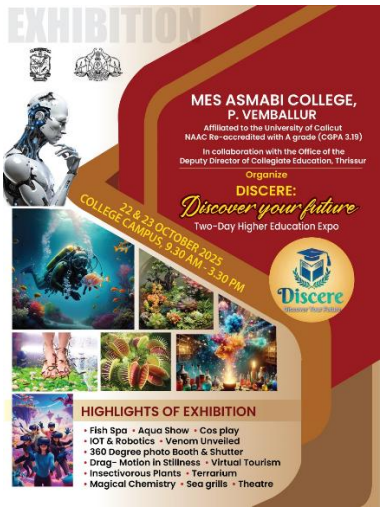
Dates: 22nd and 23rd October, 2025

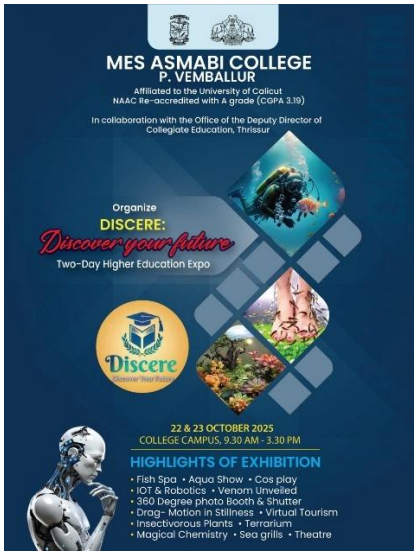
Time: 9.30 am to 3.30 pm

The Department of Fish Processing Technology actively participated in the Higher Education Expo 2025 organized by M.E.S. Asmabi College, P. Vemballur on the 22nd and 23rd of October, 2025. The event aimed to showcase the academic potential, innovative initiatives, and career opportunities offered by various departments, while promoting higher education and student engagement.

The students and faculty members of the Department worked collaboratively to ensure the success of the programme. The exhibition served as an excellent platform to highlight the scope and relevance of Fish Processing Technology as an emerging field with national and international importance.







Preparations

In the weeks leading up to the expo, the Department engaged in extensive preparation under the guidance and supervision of faculty members. Students enthusiastically designed and developed a variety of still models and exhibits that represented key areas of the Fish Processing Technology curriculum. The process fostered creativity, teamwork, and applied learning, allowing students to translate theoretical knowledge into visual, demonstrative forms.

To enhance public engagement and awareness, departmental brochures were also prepared and distributed to Plus Two students from the Science stream, providing them with detailed information about the course structure, career prospects, and scope of Fish Processing Technology as a higher education choice.

Exhibits and Highlights

The Department's stall attracted significant attention due to its diverse range of exhibits that effectively depicted the fish processing value chain and related technological innovations. Major displays included:

- **Model of a Fishing Boat :** Demonstrating the operational structure and design of large-scale fishing vessels used in marine capture fisheries kept in the entrance

- **Model of a Whale:** Serving as an educational representation of marine biodiversity and the ecological importance of large marine species and their conservation
- **Seafood Supply Chain Model:** A detailed, sequential display illustrating the complete seafood supply chain — from **harvesting** and **fishing gear accessories** to **harbour operations**, **local markets**, **seafood processing units**, and **shipment logistics**.
- **Map of Export Destinations:** Highlighting the major international markets for Indian seafood exports.
- **Career Point Section:** Providing information on academic pathways and career prospects in fisheries and seafood processing industries after the graduation in Fish Processing Technology.
- **Drum Smoker Model:** An innovative smoker unit developed by students, exhibited alongside **smoked seafood products** prepared using the same equipment.
- **Value-Added Seafood Products:** Displaying a range of processed fishery products such as pickles and ready-to-eat seafood snacks.
- **Laboratory and Equipment Display:** Showcasing key **lab instruments, glassware**, and **analytical tools** used in Seafood quality assessment and product development.
- **Raw and Frozen Export Products:** Including export-grade items such as
    - Raw Cuttlefish
    - Raw Octopus
    - Raw Squid
    - Frozen Cuttlefish IQF
    - Frozen Squid Block
    - Frozen Cuttlefish Roe Block
    - Frozen Octopus Block
    - Frozen Ribbon Fish IF
- **Export Quality Dried Fish and Canned Products:** Demonstrating traditional and modern preservation techniques.

- **Departmental Projects:**
    - Fish Meal
    - Shrimp Oil
    - Decorative Items from Shell Waste (an initiative under waste management and sustainability).
- **Whale Vertebrae Exhibit:** A locally collected specimen displayed as an educational marine resource.

Acknowledgements

The Department extends sincere gratitude to the Management of M.E.S. Asmabi College for their financial and infrastructural support, which made the department's participation possible.

Special thanks to the Principal for constant encouragement, coordination, and motivation throughout the preparation and exhibition phases.

The Department also gratefully acknowledges K.M. Fisheries, Azhikode for their invaluable assistance in providing frozen products of desired sizes for display, which added immense practical value and authenticity to the departmental exhibits.

Feedback:

A positive response was received from teachers and students of various schools who visited our stall during the exhibition days. Many visitors from the locality expressed that it was their first experience seeing such displays, and they were pleasantly surprised by the range of value-added seafood products and frozen export items showcased.

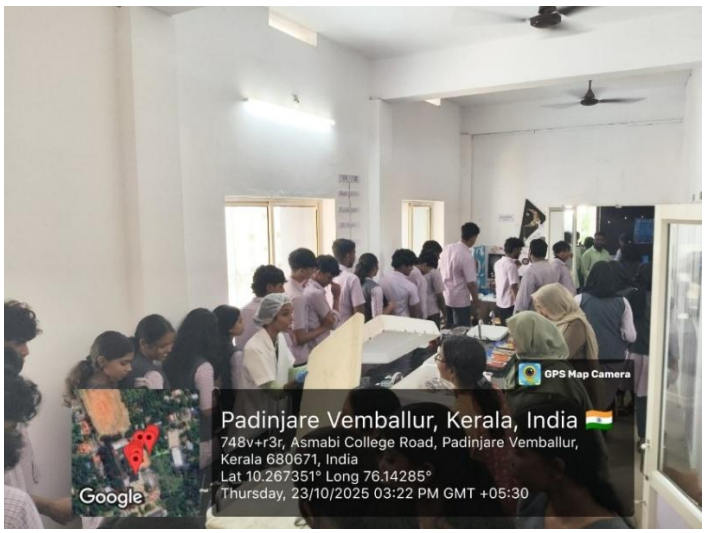
A research scholar from JNU also shared valuable feedback, suggesting that the students' project works should be developed as a continuous process. He further recommended establishing an incubation unit to support ongoing project development and to preserve the products for use by students in the coming years.

It is a great pleasure to receive an offer from a member of the Management team to provide our students with an opportunity to gain hands-on experience in Freeze Drying — a modern preservation technique widely used in the food industry.

Conclusion

The participation of the Department of Fish Processing Technology in the Higher Education Expo 2025 was a resounding success. The event not only showcased the academic and technical competencies of the department but also enhanced public awareness about the diverse opportunities within the fisheries and seafood processing sectors.

Highlight pictures of the Exhibition



Prepared by:

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