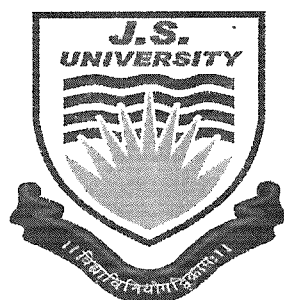


J.S. University, Shikohabad

Established by UP Govt. Act No. 07 of 2015

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Value Added Course

FRESH WATER PEARL CULTURE


Course Code- VAC-032

Department Of Zoology

Faculty of Science

J.S.University, Shikohabad
(Department of Zoology)

Value added course
Duration: 30 hours (Theory and Practical)

	<p style="text-align: center;">J.S. University, Shikohabad Faculty of Science</p>	<p style="text-align: center;">Value Added Course AY-2018-19</p>
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FRESH WATER PEARL CULTURE

Learning Outcome:

Pearl is secreted by the mantle of marine bivalve molluscs, the pearl oysters. The secretion is known as nacre or mother of pearl. Japan was the first to develop scientific pearl culture in 1907. This course student will demonstrate understanding how to the pearl culture.

Course outcome-

- on complete this course student should be able to understand the pearl oyster.
- Learn to be pearl culture.
- Students able to understand self-employment.

Syllabus Outline

1. Module-1

Introduction-

what is pearl?, historical development of pearl farming distribution of fresh water pearl mussels

2. Module-2

Classification of pearl –

Natural pearls, cultured pearls, artificial or imitation pearls

3. Module-3

Fresh water pearl farming technology

Collection of mussels, Pre operative conditioning, Preparation and surgical implantation of nuclei, Mantle cavity implantation.

4. Module-4

Post- operative care and Culture in pond.

5. Module-5

Harvest the pearl, pearl quality, factors affecting and quality enhancement.

- Practical / project

References:-

Prawns and prawn, Fisheries of India : C.V.Kurian and V.O. Sebastian.

Handbook of Agriculture, Indian Council of Agricultural research New Delhi.

Maunika
Dr. Maunika
Course Coordinator

B.P.S.
Dr. B.P. Singh

B.P.S.
Dean
Dr. B.P.S.
Chauhan