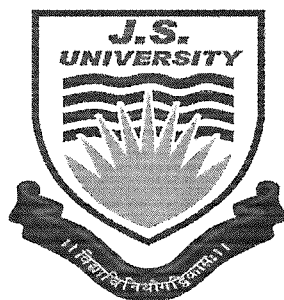


J.S. University, Shikohabad

Established by UP Govt. Act No. 07 of 2015

Recognized by U.G.C. under section 2 (f) of Act-1956



Value Added Course

FRESH WATER PRAWN CULTURE

Course Code- VAC-146

Department Of Zoology

Faculty of Science

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

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



FRESH WATER PRAWN CULTURE

Learning Outcome:

This course will provide knowledge of Fresh water Prawn culture. A freshwater prawn farm is an aquaculture business designed to raise and produce freshwater prawns or shrimp for human consumption. Freshwater prawn farming shares many characteristics with, and many of the same problems as, marine shrimp farming. Economic development can be achieved through prawn culture. It is much profitable to cultivate prawn in fresh water at a comparatively lower cost.

Course Outcomes:

At the end of the course, students will be able to :

- Acquire knowledge on prawn.
- Learn to be fresh water prawn culture.
- Students learn about climate condition of prawn culture and water quality maintenance in prawn farming.
- Analyze feeding, disease diagnoses in prawn culture and methods of treatment.

Syllabus Outline

1. Module-1

Prawn morphology-

Habit, habitat, lifecycle and cultivable species of prawn.

2. Module-2

site section-

Climate condition, topography of the location, soil quality and water quality.

3. Module-3

farm construction-

Size and depth, the dikes, supply and drainage canal, water supply.

4. Module-4

Production system-

Fertilization , larval development, feed and Feeding, disease, diagnosis and treatment.

5. Module-5

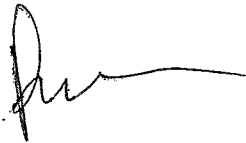
Harvesting and processing of prawn, economic of prawn farming (profit and loss analysis).

- 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.

A handwritten signature in black ink, consisting of a large, stylized initial 'P' followed by a series of connected loops and a long horizontal stroke extending to the right.

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

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

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.

Kamal Prakash
Coor. Cozeliach
Dr. Kamal Prakash

Prakash
Dear
Academi
Dr. Akhilesh

B.P.S.
Dear
Dr. B. P. S.
Chauhan