

Environment and Fisheries/Aquaculture Interactions (C004230)

Course size *(nominal values; actual values may depend on programme)*

Credits 4.0

Study time 100 h

Course offerings in academic year 2026-2027

A (semester 2)

English

Gent

Lecturers in academic year 2026-2027

Martínez, Iciar

LEIOA01

lecturer-in-charge

Eguiraun, Harkaitz

LEIOA01

co-lecturer

Offered in the following programmes in 2026-2027

[International Master of Science in Marine Biological Resources](#)

crdts

4

offering

A

Teaching languages

English

Keywords

molluscs, crustaceans, fish, genomics, transcriptomics, pollution, health assessment

Position of the course

General overview of the impact of environmental and breeding conditions on the safety/quality of seafood, both in fisheries and in aquaculture. The students will get a general overview on the interactions between environmental and breeding conditions on the safety/quality of seafood, both in fisheries and in aquaculture. Aims to provide a general view of the impact of environmental conditions, pollutants, climate change and breeding conditions on the safety, quality and biochemical composition of seafood; to provide knowledge suitable to be applied to farming practices and to seafood safety; and to provide a general view of the impact of fisheries and aquaculture on environmental quality status and ecosystem health.

At the end of the unit, you should be able to:

- 1 Find relevant information including updates in laws and regulations and Rapid Alert System for Food and Feed (RASFF);
- 2 Actively participate in seminars and discussions;
- 3 Become familiar with the production system and the introduction, control and elimination of undesirable substances from the production chain.
- 4 Understand the relationship between environmental conditions and seafood safety

At the end of the Unit the student should be able to find relevant information including updates in laws and regulations and Rapid Alert System for Food and Feed (RASFF); and become familiar with the seafood production system and the introduction, control and elimination of undesirable substances from theseafood production chain.

Contents

- 1 The environment and seafood safety: introductory remarks
- 2 Seafood safety hazards: anthropogenic contaminants, toxins, virus, bacteria, allergen, parasites
- 3 Emerging risks and climate change
- 4 Ensuring seafood safety: Hazard analysis and critical control points (HACCP)
- 5 Seafood quality: fish nutrition, harvesting methods, post-mortem changes
- 6 Seafood authenticity and how to fight fraud on species identification, geographic

- origin, production and processing.
- 7 Environmental impact of fisheries and aquaculture
- 8 Intelligent aquaculture systems

Initial competences

Basis of bioscience or animal science and environmental sciences.

Final competences

- 1 Know the foundations of seafood safety and authenticity.
- 2 Understand how diverse factors affect fish wellbeing and seafood safety/quality.
- 3 Know procedures to ensure seafood safety/quality and human health.
- 4 Be familiar with analytical methods to identify fraud and the relationship between fraud and seafood safety.

Conditions for credit contract

Access to this course unit via a credit contract is determined after successful competences assessment

Conditions for exam contract

This course unit cannot be taken via an exam contract

Teaching methods

Seminar, Lecture

Extra information on the teaching methods

- Lectures 24
- Practicals 8
- Seminars 8

Study material

None

References

to be provided during the course

Course content-related study coaching**Assessment moments**

end-of-term assessment

Examination methods in case of periodic assessment during the first examination period

Oral assessment, Written assessment, Assignment

Examination methods in case of periodic assessment during the second examination period

Oral assessment, Written assessment, Assignment

Examination methods in case of permanent assessment**Possibilities of retake in case of permanent assessment**

not applicable

Calculation of the examination mark

- written/oral examination (50%),
- oral report (50%)