GHENT UNIVERSITY

Course Specifications

From the academic year 2020-2021 up to and including the academic year

Aquatic Food Production (C003912)

Due to Covid 19, the education and assessment methods may vary from the information displayed in the schedules and course details. Any changes will be communicated on Ufora.

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

Credits 10.0 **Study time 250 h** **Contact hrs** 44.0h

Course offerings in academic year 2021-2022

A (semester 1) English Gent

Lecturers in academic year 2021-2022

Lock, Erik Jan BERGEN01 lecturer-in-charge

Offered in the following programmes in 2021-2022	crdts	offering
International Master of Science in Marine Biological Resources(main subject Management of Living Marine Resources)	10	A
International Master of Science in Marine Biological Resources(main subject Marine Food Production)	10	A
International Master of Science in Marine Biological Resources	10	A

Teaching languages

English

Keywords

Position of the course

Contents

The aquatic environment covers about 70% the globe and is central in today's discussion on increased global food production. The challenges are both to produce enough food from well treated organisms and food with a good composition of nutrients. This course will give students a state of the art insight to how aquatic food production has global impact on food access and the environment and discuss the future potentials for growth. It will use a combination of selected scientific articles, interdisciplinary expert panels with outside guests, and Oxford-style student debates to elucidate key aspects of seafood production and nutritional value.
The aim of the course is to disseminate knowledge about the composition of seafood in relation to the global nutritional challenges; under nutrition, over nutrition and malnutrition, and how nutrients and contaminants are transported in the man-made food chain developed for aquaculture. We will discuss the sustainability of traditional and novel feed resources, which resources are limiting and which ingredients can supply the needed nutrients for the cultured organisms and for the people who eat them. Environmental effects of aquaculture, effects of climate on aquatic farming and the future potential of fisheries and aquaculture to contribute to the global food production will be discussed.

Initial competences

Final competences

1 The student should explain well-founded, biologically based views within the course topics.
2 He/she must be able to assess the extent to which claims are documented and distinguish between emotional, political and biological basis for decision making, show insight in current theories and could argue structured and convincing both in writing and orally.

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

Learning materials and price

References

Course content-related study coaching

Assessment moments

continuous assessment

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

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

Examination methods in case of permanent assessment

Skills test, Participation, Assignment

Possibilities of retake in case of permanent assessment

examination during the second examination period is possible

Extra information on the examination methods

- Folder evaluation of written and oral assignments.
- Written assignment, participation in at least one debate panel, participation in class.

Calculation of the examination mark