

## Sustainability in Fish and Seafood Production (I002871)

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

**Credits** 6.0      **Study time** 168 h      **Contact hrs** 58.0h

**Course offerings in academic year 2022-2023**

A (semester 2)      English      Gent

**Lecturers in academic year 2022-2023**

Schlaman, Geertje LH	WAGENI01	lecturer-in-charge
de Boer, Imke JM	WAGENI01	co-lecturer
Pascucci, Stefano	WAGENI01	co-lecturer
Saatkamp, Helmut W	WAGENI01	co-lecturer
van Zwieten, Paul AM	WAGENI01	co-lecturer

**Offered in the following programmes in 2022-2023**

	<b>crdts</b>	<b>offering</b>
<a href="#">International Master of Science in Health Management in Aquaculture</a>	6	A

**Teaching languages**

English

**Keywords**

*Sustainability, business economics, ecology, ecological impacts, management, managerial issues, seafood value chain, aquaculture, fisheries, seafood, production, integration*

**Position of the course**

*After admission to EM AquaH study program*

Continuation course on Aquaculture: Nutrition and Health in Aquaculture; Frontiers in Animal Health

**Contents**

Through an integrated and interdisciplinary approach, students will be challenged to analyse the sustainability of fish and seafood production.

We question ourselves: what do we define as sustainable?

From a managerial point of view, the conceptual dimensions of sustainability will be discussed.

In terms of ecology, students gain insight in different impact categories of captured and farmed fish/seafood on ecosystems.

Furthermore, the product value chain from feed resource to retailer of fish and seafood products will be analysed, and the economic state of a business and its development will be addressed.

These three disciplines are brought together as students are challenged to develop their own innovation to solve specific aquatic production issues, and test the sustainability and feasibility of their own solution.

**Initial competences**

*Competence for admission to EM AquaH study program*

**Final competences**

- 1 After successful completion of this course students are expected to be able to:
  - analyse the various components of the fish and seafood value chain and its stakeholders;
- 2 apply basic principles of business economics in the fish and seafood sector to assess economic sustainability and to support decision making;
- 3 - illustrate basic managerial and organization characteristics of the fish and

- seafood value chain in relation to a shift in sustainability;
- 4 apply basic principles of ecological sustainability of fish and seafood production in the whole value chain;
- 5 analyse basic concepts of sustainability in the fish and seafood value chain, by applying knowledge on business economics, ecological impacts and managerial issues;
- 6 apply integrated knowledge on economics, ecology and management in a sustainability assessment on a current issue in farmed or captured fish and seafood production.

#### **Conditions for credit contract**

This course unit cannot be taken via a credit contract

#### **Conditions for exam contract**

This course unit cannot be taken via an exam contract

#### **Teaching methods**

Lecture: plenary exercises, Group work, Guided self-study, Excursion, Lecture, Self-reliant study activities

#### **Extra information on the teaching methods**

- lectures;
- tutorials;
- case study (in groups);
- field excursions

#### **Learning materials and price**

Brightspace, including lecture notes and self-tests, articles, presentations and video clips.

*A manual for the practical course and review articles for individual assignments will be provided during the course through Black board. Power point presentations will be uploaded on Brightspace prior to the lectures and whenever possible, lectures will be broadcasted on WURTV or recorded in Teams.*

*Any additional information about the course will be provided on Brightspace*

#### **References**

*Will be available through Brightspace, Learning Management System of Wageningen*

#### **Course content-related study coaching**

*Teaching support by teachers, PhD students and industrial partners connected to this course.*

#### **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**

Report, Written examination, Written examination with multiple choice questions, Written examination with open questions, Assignment

#### **Possibilities of retake in case of permanent assessment**

examination during the second examination period is possible

#### **Extra information on the examination methods**

- written digital exam, counting for 50% of the final grade (open and closed questions);
  - case study report, counting for 30% of the final grade;
  - case study poster presentation, counting for 10% of the final grade;
  - excursion assignment, counting for 10% of the final grade;
- Each component must be scored a 5.5 at least in order to pass the course

### **Calculation of the examination mark**

The normal grades are between 0-10 and 6 ECTS achieved if passed (>5.5)