

Internal Regulation for Graduate Studies

Research Master's Programs (with preparation of a thesis):

Academic	University compulsory	Faculty compulsory requirements	pro	pulsory gram rements	Optional Program Requirements	Total credit hours
Programme Title	requirements		Coursec	Graduation project		
Aquaculture	2	4	12	10	12	40
Aquatic products Processing & Preservation	2	4	12	10	12	40
Aquaculture Biotechnology	2	4	12	10	12	40

Kafrelsheikh University Faculty of Aquatic and Fisheries Science



Internal Regulation for Graduate Studies

Study plan for university requirements

Credit	Hourse				Course name	Course
hours	Total	Lab	Practical	lecture	Course name	code

Compulsory courses

2 Credit hours

2	2	0	0	2	Scientific Research	900201
4	2	U	U	2	Ethics	900201

Study plan for college requirements

Research master's requirements

Credit		H	lourse		Course name	Course
hours	Total	Lab	Practical	lecture	Course name	code

Compulsory courses

4 Credit hours

2	3	0	2	1	Advanced search methods	110202
2	3	0	2	1	Experimental Design - Advanced	110203



Study plan for Research Master's Programs

1- Aquaculture:

Course title	lecture	Practical	Credit	Course						
Course title	lecture	Practical	hours	code						
Master's degree - compulsory courses										
Physiology of aquatic animals	2	2	3	111201						
Aquaculture Nutrition – advanced	2	2	3	111202						
Genetic and Breeding of Aquatic Animals	2	2	3	111203						
Fish diseases - Advanced	2	2	3	111204						
Master's degree - elective co	ourses (select 4 c	courses)							
Crustacean Nutrition	2	2	3	111205						
Feed Additives for aquaculture	2	2	3	111206						
Metabolism in Aquaculture	2	2	3	111207						
Minerals and Vitamins of Aquaculture Nutrition	2	2	3	111208						
Fish Reproduction physiology	2	2	3	111209						
Physiology of Marine Larviculture	2	2	3	111210						
Marine fish hatcheries	2	2	3	111211						
Natural food production	2	2	3	111212						
Viral diseases of Crustacean	2	2	3	111213						
Safe use of wastewater In aquaculture	2	2	3	111214						
Genetic Engineering	2	2	3	112206						
Nanobiology	2	2	3	112210						
Beneficial Microorganisms applications in Aquaculture	2	2	3	112220						



2- Aquatic products Processing & Preservation

Course title	lecture	Practical	Credit hours	Course code						
Master's degree - compulsory courses										
Seafoods processing technology - advanced	2	2	3	112201						
Biochemistry - advanced	2	2	3	112202						
Quality control of fisheries products- advanced	2	2	3	112203						
Microbiology of fisheries products	2	2	3 11220							
Master's degree - elective o	courses	(select 4	courses)							
Extraction methods of active principals	2	2	3	112209						
Nanobiology	2	2	3	112210						
Additives and preservatives	2	2	3	112211						
Quality control in food processing	2	2	3	112212						
Contamination of aquatic products	2	2	3	112213						
Canning technology	2	2	3	112214						
Packaging technology	2	2	3	112215						
Biosafety of aquatic products	2	2	3	112216						
Organic Physical and sensorial properties of fish	2	2	3	112217						



3- Aquaculture Biotechnology

Course title	lecture	Practical	Credit hours	Course code					
Master's degree - compulsory courses									
Aquaculture biotechnology	2	2	3	112205					
Genetic Engineering	2	2	3	112206					
Food and bioenergy	2	2	3	112207					
Microbial physiology	2	2	3	112208					
Master's degree - elective courses (select 4 courses)									
Environmental biotechnology	2	2	3	112218					
Nanobiology	2	2	3	112210					
Cell biology and genetics	2	2	3	112219					
Beneficial Microorganisms applications in Aquaculture	2	2	3	112220					
Aquatic Biotechnology	2	2	3	112221					
DNA and genetic analysis	2	2	3	112222					
Food biotechnology - advanced	2	2	3	112223					
Bioethics	2	2	3	112224					