

## Course Outline

**Course Title:** Introduction to Scallop Farming

**Course Code:** AQUA 225

**Total Hours:** 35 Hours

**Description:** In terms of quantity, scallops are the fourth most cultured shellfish species in the world. To date production of this valuable product has been dominated by Asia. However, the potential to culture this product in Canada and other countries is enormous. This course will introduce students to the biology and anatomy of scallops, production stages (hatchery to growout), husbandry techniques, inventory management and harvesting and processing. This course will also introduce to students to farm planning concepts and give an overview of the scallop industry.

### Course Objectives:

Through this course will be able to:

- Explain the basic biology and anatomy of scallops
- Differentiate between the native species and cultured species in BC
- Explain the production and life cycle of scallops
- Identify important growing conditions and their impact on the performance of scallop growth
- Plan farm production and infrastructure requirements
- Explain the different scallop grow-out methods and techniques;
- Conduct preliminary market research and explain current market trends (global, national and regional)
- Explain the various product forms in which scallops are sold

### Course Modules:

Module 1: History of scallop farming in BC  
Module 2: World production of scallops  
Module 3: Scallop biology, taxonomy and anatomy  
Module 4: Overview of production cycle  
Module 5: Methods of cultivation  
Module 6: Husbandry  
Module 7: Monitoring scallop health  
Module 8: Inventory management  
Module 9: Harvesting and processing

**Evaluation:** Students will be evaluated through a combination of interactive exercises, discussions and observations in the classroom.