
Aquaculture in British Columbia

Dr. Cross

Contact: email sfcross@uvic.ca

Dr. Flaherty Monday 1:30-3:30 PM. Thursday 1:30-3:30 PM

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Lectures: Mondays, 14:30-17:30 Classroom: CLE. A312

Lectures will consist of Face-Face meetings and presentations ~~and~~ ZOOM.

COURSE DESCRIPTION

British Columbia is Canada's largest producer of farmed seafood, providing over half of Canada's output. This course examines current state and future development of BC's aquaculture industry

LECTURES

The lecture topics listed below will be covered during the semester. Guest speakers from industry and government will also be invited to give you a broad perspective on the issues surrounding aquaculture. In order to accommodate guest speakers, the lecture sequence may differ from that indicated.

January 7	Course Introduction; Aquaculture in Canada
10	Aquaculture in the Global Context
17	BC Aquaculture Finfish and Shellfish Sectors
21	Aquaculture and the Environment
31	Site Selection and the Licensing Process in BC; Aquaculture Regulations
February 7	The Social License to Operate First Nations Aquaculture <i>Guest speaker (tba)</i>
14	Guest Speaker <i>Industry and/or Government perspectives (tba)</i>
21	READING BREAK
28	Product marketing and sustainability
March 7	TBA
14	No lecture – Group 1 field trip March 14 and 15
21	No lecture – Group 2 field trip March 21 and 22
28	The future of Aquaculture in BC – round table
April 4	Class conference – paper presentations <i>(no papers due)</i>

REQUIRED TEXT BOOK

Because of the broad, interdisciplinary nature of this course no textbooks are required.

REQUIRED READINGS

Course readings are available on Brightspace.

EMAIL POLICY

Course announcements will be sent to your UVIC email account. Students are expected to check their account frequently as some communications may be time critical. All inquiries to an instructor must originate from your UVIC email account. Inquiries sent from Hotmail, gmail etc. will not be answered. Inquiries seeking information that is available in the course outline will not be answered.

FIELD TRIP

Depending on COVID-19 restrictions and the schedule of the host companies, students will have the opportunity to participate in a day field excursion on Vancouver Island. We will visit facilities representative of all components of cultured seafood production (fish and shellfish hatcheries, growout sites, harvesting vessels, processing plants, and R&D sites). Owing to the limited capacity of some operations to accommodate visitors on site, we will split the class into

			excellent grasp in one area balanced with satisfactory grasp in the other area.
C+	3	65-69%	Satisfactory, or minimally satisfactory. These grades indicate a satisfactory performance and knowledge of the subject matter.
C	2	60-64%	
D	1	50-59%	Marginal Performance. A student receiving this grade demonstrated a superficial grasp (e)-4 (r)5 (f)5 (ic)6 (i)-

POSITIVITY AND SAFETY

The University of Victoria is committed to promoting, providing and protecting a positive and safe learning and working environment for all its members.