OYAM INSTITUTE OF SCIENCES AND TECHNOLOGY
Strive for Distinctiveness
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CERTIFICATE IN FISH PROCESSING PLANT OPERATIONS AND MANAGEMENT

A practical programme that trains you to receive, process, preserve, package and store fish to food safety and export standards, and to run the daily operations of a fish processing plant. You learn through hands-on plant practice and are assessed by ISO.

Issued 22 November 2026

Level	**Certificate**
Department	**Vocational Education and Training**
Duration	**4 semesters**
Tuition per semester	**USh 3,500,000**
Application fee	**USh 150,000**
Applications	**Open, apply online**

ABOUT THE PROGRAMME

In the first part of the course, students learn the science behind fish as a food product. They study fish biology and the main commercial fish species of Uganda’s lakes and rivers, fish handling from landing site to plant, and the causes of fish spoilage. Students learn food microbiology, food hygiene and sanitation, personal hygiene for food handlers, and occupational health and safety in the plant. Communication skills, computer applications, and entrepreneurship are also taught to prepare students for work and self-employment.

Students then move on to processing and plant operations. They learn to grade, gut, fillet and trim fish, and to preserve it by chilling, freezing, smoking, salting and drying. The course covers the operation and routine maintenance of plant machinery, refrigeration and cold storage, ice production, packaging and labelling, and the use of fish by-products such as fish meal and oil. Students also learn water supply and waste management in the plant.

The final part of the course focuses on quality and management. Students learn quality control and basic laboratory testing, the Hazard Analysis and Critical Control Points (HACCP) system, and national and export standards for fish products. They are also taught plant supervision, production planning, record keeping and traceability, stock control, and marketing of fish products.

The programme ends with a practical project and an industrial training placement in a fish processing plant, cold store or fish farm. This gives students hands-on experience before they graduate and sit their ISO assessments

WHAT YOU WILL STUDY

- Students learn fish biology, handling and spoilage, food hygiene and safety, filleting and preservation by chilling, freezing, smoking and drying, plant machinery and cold storage, packaging, quality control and HACCP, and plant management, then finish with an industrial attachment

ENTRY REQUIREMENTS

- To join the Certificate in Fish Processing Plant Operations and Management, an applicant must hold a Uganda Certificate of Education (UCE) or its equivalent, with at least five passes obtained at the same sitting without restriction. Applicants with qualifications from outside Uganda must have them equated by the Uganda National Examinations Board (UNEB). Holders of UACE, or people already working in fisheries or food processing, are also welcome to apply. Applicants must attach copies of their academic documents, a national ID or birth certificate, and two recent passport-size photographs. Applicants should be at least 16 years old at the time of admission and in good health, because food handlers must meet health and hygiene requirements.

How to apply: go to www.oist.ac.ug/portal/apply?program=certificate-in-fish-processing-plant-operations-and-manageme, create an account and fill in the application. Please confirm the current fees with the Admissions Office before paying.

LUBEGA ALEX	**WACHA O J FOREBEL**	**ABELEBELE CHARLE**
Academic Officer	Principal	Institute Rector