

**21U466S**

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Name: .....

Reg. No: .....

**FOURTH SEMESTER BVoc. DEGREE EXAMINATION, APRIL 2023**

(Food Processing Technology – Skill Component Course)

**CC18U SDC4 FP18 – FISH PROCESSING AND BYPRODUCT TECHNOLOGY**

(2018 to 2020 Admissions – Supplementary/Improvement)

Time: Three Hours

Maximum: 80 Marks

**PART A**

Answer *all* questions. Each question carries 1 mark.

1. List the major nutrients in fish.
2. State the principle of fish preservation.
3. Define Salting.
4. Define smoking.
5. Define dehydration.
6. List the packaging materials used for salted fish.
7. Tell the storage temperature of salted fish.
8. List the types of spoilage in fish products.
9. Define fragmentation.
10. Define Hurdle technology.

**(10 × 1 = 10 Marks)**

**PART B**

Answer any *eight* questions. Each question carries 2 marks.

11. State the principle of hurdle technology.
12. Define the role of acids in marinades.
13. Draw the basic structure of fish muscle.
14. Define FPC.
15. Define Agar Agar.
16. Define beach de mer.
17. Define pearl essence.
18. Define Fish maws.
19. Define press cake.
20. List the steps in the preparation of extruded fish products.
21. Define the composition of FPC.
22. State about the colour of fish muscle.

**(8 × 2 = 16 Marks)**

### **PART C**

Answer any *six* questions. Each question carries 4 marks.

23. Discuss briefly about the structure of fish with suitable picture.
24. Discuss briefly about traditional methods of fish preservation.
25. Discuss about importance of water activity in fish.
26. Discuss briefly about packaging and storage of dried fish.
27. Discuss about hurdles used for fish preservation.
28. Discuss about wet reduction method.
29. Discuss about Pharmaceutical products from fish.
30. Explain about the role of HACCP in seafood processing.
31. Explain about Chitin and chitosan.
32. Explain briefly about viobin process.

**(6 × 4 = 24 Marks)**

### **PART D**

Answer any *two* questions. Each question carries 15 marks.

33. Explain about Principle of fish preservation and processing and methods used for preservation.
34. Explain about fish preservation by smoking- chemical composition of wood smoke and their role in preservation. Methods of smoking and equipments used for smoking.
35. Explain about Hurdle technology in fish preservation and processing.
36. Explain in detail about fish protein concentrate, fish hydrolysate, partially hydrolyzed and deodorized fish meat, and its preparation.

**(2 × 15 = 30 Marks)**

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