

**22U467**

(Pages: 2)

Name: .....

Reg.No: .....

**FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2024**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC21U SDC4 SP11 - SEA FOOD PROCESSING TECHNOLOGY**

(Food Processing Technology - Skill Component Course)

(2021 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. List the major parts of fish.
2. Define fish preservation.
3. State the principle of fish preservation.
4. List the packaging materials used for dried fish.
5. Define fish preservation by smoking.
6. List the hurdles employed in fish preservation.
7. Define prawns pickle.
8. Define press cake.
9. State the principle of dry and wet reduction methods.
10. Define Chitin.
11. Define FPC and FPH.
12. Define fish finger.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. Explain briefly about spoilage in salt cured fish.
14. State the action of fish muscles.
15. Explain about Chitosan.
16. Explain about shark fin rays.

17. Explain about Carrageenan.
18. Explain about Fish cutlet and its preparation.
19. Explain about the role of HACCP in seafood processing.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

Answer any *one* question. The question carries 10 marks.

20. Explain in detail about Fish protein concentrate. Fish hydrolysate, partially hydrolyzed and deodorized fish meat,
21. Explain in detail about Utilization of seaweeds: agar agar, algin, carrageenan.

**(1 × 10 = 10 Marks)**

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