

15P413

(Pages:2)

Name.....

Reg. No.....

FOURTH SEMESTER M.Sc. DEGREE EXAMINATION, MARCH 2017

(CUCSS - PG)

(Zoology)

CC15P ZO4 E12, FISHERY BIOLOGY III – HARVESTING, POST- HARVESTING
TECHNOLOGY AND MARKETING

(2015Admission)

Time: Three Hours

Maximum:36 Weightage

I Answer all questions

1. Drying.
2. Dry ice
3. Grades of shrimps.
4. FAD.
5. Canning.
6. Catch per unit effort.
7. Blast.
8. Static gear.
9. PD.
10. Cryogenic freezing.
11. HI.
12. Body oil.
13. Cold storage
14. IWP product.

(14 x 1=14 weightage)

II Answer any seven questions:

15. Fermented fishery product.
16. Different techniques of fish preserving and processing.
17. Commercially important cephalopods.
18. Write notes on quality control.
19. Briefly describe squid jigging and harpooning.
20. Write notes on materials for construction of nets and ropes.
21. HACCP and TQM.

22. Fisherman co- operatives.
23. Value added product and its marketing.

(7 x 2 = 14 weightage)

III Answer any two questions

24. Write an essay on the applied values of different fishery by- product.
25. Discuss the microbial hazards involved with the sea food industry.
26. Write an essay on battered and breaded product.
27. Explain postmortem changes in fish muscle.

(2 x 4 = 8 weightage)

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