

20U473

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Name:

Reg. No.....

FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2022

(Regular/Supplementary/Improvement)

CC18U SDC4 FP18 - FISH PROCESSING AND BYPRODUCT TECHNOLOGY

(B.Voc - Food Processing Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

Section A

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

1. Fish which contains highest amount of omega 3 fatty acid is
2. The preservative factor present in wood smoke is
3. Central Institute of Fisheries Technology located in.
4. Compound responsible for toxicity in fish.
5. Name any four by-products from fish processing industries
6. Name the fundamental unit of chitin.
7. is the commercial name for sea cucumbers.
8. Name the acids used for the preparation of marinades.
9. Give an example for fish products prepared using hurdle technology.
10. Give FSSAI standard for fish pickle.

(10 × 1 = 10 Marks)

Section B

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

11. What is pearl essence?
12. What you mean by derived fish products?
13. Give the applications of HACCP in fish processing units.
14. Brief about pharmaceutical products from fish.
15. Write about myofibrillar proteins.
16. Give the methods to remove carcinogenic compounds in wood.
17. Give the advantages of extruded fish products.
18. Comment on equipment's used for fish smoking.
19. Define wet salting.
20. Brief about fish maws.
21. Define value addition and give examples for value added fish products.
22. Give the importance of water activity for fish preservation.

(8 × 2 = 16 Marks)

Section C

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

23. What are seaweeds?
24. Write a short note on breaded and battered fish products.
25. Discuss on traditional Indian fish products.
26. Analyze the nutritive value of fish.
27. Explain the principles of drying/dehydration of fish.
28. Comment on quality standard for salted and dry fish.
29. Give a short note on Fish Protein Concentrate.
30. Differentiate between fish glue and fish gelatin.
31. Illustrate the procedure of chitosan preparation.

(6 × 4 = 24 Marks)

Section D

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

32. Differentiate between fish meal and oil. Discuss the processing and applications of fish meal and oils.
33. Explain the principles and traditional methods of fish preservation.
34. Illustrate the structure and composition of fish.
35. Elaborate the principles and processing methods of various fish paste products.

(2 × 15 = 30 Marks)
