

24U491

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Name:

Reg.No:

FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2026

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21USDC4SP11 - 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 factors depending nutritional composition of fish.
2. Define smoking.
3. List the plastic materials used for the packaging of salted fish.
4. List the quality standards used for dried fish.
5. List the steps in fish smoking.
6. List the hurdles employed in fish preservation.
7. Define the nature of Protein present in FPC.
8. Define press cake.
9. Define chitosan.
10. Define beach de mer.
11. Define FPH.
12. Define HACCCP.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Explain briefly about the principle of fish preservation.
14. Discuss about the role of acids in marinades.
15. Explain about Dry reduction method.
16. Explain about Shark leather.

17. Explain briefly about applications of seaweeds.
18. Discuss about Agar Agar.
19. Explain about fish finger and its preparation.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Discuss about Principles and methods of preparation of various fish paste products.
21. Discuss about battered and braided products-fish.

(1 × 10 = 10 Marks)
