

21U469

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Name:

Reg. No:

FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2023

(Food Processing Technology – Skill Component Course)

CC21U SDC4 SP11 – SEAFOOD PROCESSING TECHNOLOGY

(2021 Admission - Regular)

Time: 2 Hours

Maximum: 60 Marks

Credit: 3

PART A

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

1. List the major parts of fish.
2. Define Salting.
3. Define drying.
4. Define sundrying.
5. List the packaging materials used for salted fish.
6. Define fragmentation.
7. Define fish preservation by smoking.
8. Define Hurdle technology.
9. Mention the shelf life of dried fish.
10. Define fish ham.
11. Define Fish oil.
12. Define fish wafer.

(Ceiling: 20 Marks)

PART B

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

13. Discuss briefly about the structure of fish with suitable picture.
14. Discuss about Drying and dehydration of fish.
15. Discuss briefly about packaging and storage of dried fish.
16. Describe about any three spoilage in salt cured fish.
17. Explain about fish pickle and prawn pickle.
18. Explain about pearl essence and shark fin rays.
19. Explain about the role of HACCP in seafood processing.

(Ceiling: 30 Marks)

PART C

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

20. Discuss in detail about Processing of fish by traditional methods.
21. Explain in detail about Fish preservation by smoking - chemical composition of wood smoke and their role in preservation.

(1 × 10 = 10 Marks)
