

23U467

(Pages: 2)

Name : .....

Reg. No : .....

**FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2025**

(CBCSS-UG)

(Regular/Supplementary/Improvement)

**CC21U SDC4 SP11 - SEAFOOD PROCESSING TECHNOLOGY**

(Food Processing Technology - Skill Component Course)

(2021 Admission onwards)

Time: 2 Hours

Maximum: 60 Marks

Credit: 3

**Part A** (Short answer questions)

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

1. Define fish processing.
2. Define wet salting.
3. Tell the storage temperature of salted fish.
4. Define fragmentation.
5. List the advantages of fish smoking.
6. List the hurdles employed in fish preservation.
7. Define prawns pickle.
8. Define Fish oil.
9. State the principle of dry and wet reduction methods.
10. Define pearl essence.
11. Define FPC.
12. Define fish wafer.

**(Ceiling: 20 Marks)**

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

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

13. Discuss briefly about the structure of fish with suitable picture.
14. State the action of fish muscles.
15. Explain about Fish maws.
16. Explain about Chitosan.
17. Explain about the uses of seaweeds.

18. Discuss about Algin.

19. Explain about fish soup powder and its preparation.

**(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 about the importance of seafood processing.

**(1 × 10 = 10 Marks)**

\*\*\*\*\*