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# MSc DEGREE END SEMESTER EXAMINATION- APRIL 2018 SEMESTER 2 : AQUACULTURE AND FISH PROCESSING

#### COURSE: 16P2AQCT06; BIOCHEMISTRY AND NUTRITION OF FIN FISH & SHELL FISH

(Common for Regular - 2017 Admission & Supplementary - 2016 Admission)

Time: Three Hours Max. Marks: 75

## Section A Answer any 8 (2 marks each)

- 1. Define buffer. Give one example.
- 2. Differentiate oxidation and reduction.
- 3. What is mean by Saponification?
- 4. What are the three categories of PUFAs?
- 5. Criteria for purity of lipids.
- 6. Explain Nitrogen fixation.
- 7. What is Allosteric inhibition?
- 8. Differentiate between nucleoside and nucleotide.
- 9. Give examples for protein and steroid hormones in fishes.
- 10. What is Mimosine?
- 11. How lipids facilitate pellet manufacturing process
- 12. Describe Mechanical feeder.

 $(2 \times 8 = 16)$ 

#### Section B Answer any 7 (5 marks each)

- 13. Write a short notes of Oligosaccharides.
- 14. Write a short note of Gluconeogensis.
- 15. Write a short note of Essential fattyacids.
- 16. Briefly describe essential amino acids.
- 17. Differentiate Globular and fibrous proteins.
- 18. Describe types of enzyme inhibition.
- 19. Write a short notes on BOD.
- 20. Which are the common antivitamin factors found in feed ingredients.
- 21. What are anti-nutiritional factors present in feed ingredients?
- 22. Indices of Protein quality

 $(5 \times 7 = 35)$ 

### Section C Answer any 2 (12 marks each)

- 23. Classification of lipids and their role in aquaculture nutrition.
- 24. Give a detailed account of DNA structure and replication.
- 25. Give an account of water and fat soluble vitamins and their importance in aquaculture nutrition.
- 26. Give an account of different feed additives used in aquaculture.

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(12 x 2 = 24)