

Reg. No .....

Name .....

20P3037

**MSc DEGREE END SEMESTER EXAMINATION - OCT/NOV 2020: JAN 2021**

**SEMESTER 3 : AQUACULTURE AND FISH PROCESSING**

**COURSE : 16P3AQCT11 : CULTURE OF CRUSTACEANS, SEA WEEDS AND FISHERIES TECHNOLOGY**

*(For Regular - 2019 Admission and Supplementary 2016/2017/2018 Admissions)*

Time : Three Hours

Max. Marks: 75

**PART A**

**Answer any 8 (2 marks each)**

1. Explain two purposes of check trays.
2. List the features that help to identify shrimp nauplius larvae
3. Outline the precautions taken in crab grow out pond preparation.
4. Explain sexual dimorphism in crabs.
5. Explain the application of fertilizers in seaweed farms.
6. What is Agar agar?
7. Compare the rack and rope culture of seaweeds.
8. Mucopolysaccharides.
9. How bacteria are classified according to their morphology?
10. Thermotolerant bacteria
11. What is bleeding?
12. What are the advantages of gutting?

**(2 x 8 = 16)**

**PART B**

**Answer any 7 (5 marks each)**

13. Discuss about prawn filtration in Kerala
14. Discuss larval development stages of Penaeids.
15. Discuss the factors considered for shrimp broodstock selection and method of transportation of brooder.
16. Discuss about edible green sea weeds .
17. Culture of edible sea weed in India
18. Evaluate the prospects of seaweed culture in India
19. Microbes causing spoilage
20. Explain life cycle of spore forming bacteria with diagram
21. Classify sarcoplasmic and myofibrillar proteins.
22. Explain lipid oxidation in fish tissues

**(5 x 7 = 35)**

**PART C**

**Answer any 2 (12 marks each)**

23. Discuss the status of crab culture in India. Detail the problems and prospects.
24. Evaluate present status and techniques of sea weed culture in India.
25. Highlight the practices of microbial safety in fish handling, transportation and processing
26. Discuss how fresh fish is handled onboard fishing vessels , in landing centres and during transportation ? What are the precautions to be taken in the fresh fish market?

**(12 x 2 = 24)**