MSc DEGREE END SEMESTER EXAMINATION - OCTOBER 2024
SEMESTER 3 : AQUACULTURE AND FISH PROCESSING
COURSE : **21P3AQCT09 : CULTURE OF FINFISHES, MOLLUSCUS AND SEA CUCUMBERS**
(For Regular 2023 Admission and Supplementary 2022/2021 Admissions)

Duration : Three Hours   Max. Weights: 30

PART A
Answer any 8 questions   Weight: 1

1. Define thinning.   (U)
2. What is rotenone ?   (R, CO 1, CO 7)
3. What is horra ?   (R, CO 1, CO 7)
4. What is *Holothuria scabra.*   (R)
5. What is lantern net culture ?   (R)
6. Illustrate pond bottom racking.   (U, CO 1, CO 7)
7. Define hundies.   (U, CO 4)
8. Name two species of sea cucmber used in Beche-de-mer production in India.   (R)
9. Define spatting.   (U)
10. Explain carp brood stock management.
                                                                          (U, CO 1, CO 4,
                                                                              CO 7)
                                                                          (1 x 8 = 8)

PART B
Answer any 6 questions   Weights: 2

11. Explore the uses of sea cucmbers.   (A)
12. Examine the conditioning of oysters to produce gametes.   (An)
13. Evaluate the effects of bleaching powder as medium for the eradication of predatory and
    weed fishes.   (E, CO 1, CO 7)
14. Discuss pearl formation?   (An)
15. Summarise the history of aquaculture in India.   (U, CO 1)
16. Explain fish seed transportation method.   (U, CO 4)
17. Analyse the sources of pollution and its adverse effects in an oyster farm.   (An)
18. Compare different types of cages according to their way of construction.

                                                                                   (An)

                                                                          (2 x 6 = 12)
PART C
Answer any 2 questions   Weights: 5

19. Explain the transportation of live fish.   (U, CO 4)
20. Explore the processing of sea cucumber in India.   (A)
21. Explain different grow out culture systems in aquaculture.   (U, CO 1, CO 3,
                                                                            CO 4, CO 7)
22. Discuss edible oyster culture.   (An)
                                                                          (5 x 2 = 10)

OBE: Questions to Course Outcome Mapping

CO	Course Outcome Description	CL	Questions	Total Wt.
CO 1	Understand the commercial practices on culture of fin fishes and mollusc	U	2, 3, 6, 10, 13, 15, 21	13
CO 3	Understanding the characteristics and criteria for selection of species for mariculture	An	21	5
CO 4	Understanding the seed collection and transportation techniques	U	7, 10, 16, 19, 21	14
CO 7	Describing different types of grow out culture systems	U	2, 3, 6, 10, 13, 21	11

Cognitive Level (CL): Cr - CREATE; E - EVALUATE; An - ANALYZE; A - APPLY; U - UNDERSTAND; R - REMEMBER;