

M. Sc. DEGREE END SEMESTER EXAMINATION - MARCH 2026**SEMESTER 4 : AQUACULTURE AND FISH PROCESSING****COURSE : 24P4AQCT13 : FISH PROCESSING TECHNOLOGY***(For Regular 2024 Admission)*

Time : Three Hours

Max. Weights: 30

PART A**Answer any 8 questions****Weight: 1**

1. What is thaw-rigor ? (R, CO 1)
2. What is shark fin rays? (R, CO 4)
3. What is minimum botulinum cook? (U, CO 2)
4. What is fish sauce? (U, CO 6)
5. What are the sources of gamma rays? (U, CO 6)
6. Explain Gaping in fish. (U, CO 5)
7. What is mona curing ? (R, CO 3)
8. What is carrageenan? (U, CO 4)
9. Define refrigeration load. (R, CO 1)
10. What is the need of chlorination in cooling water for cans during canning process? (U, CO 2)

(1 x 8 = 8)**PART B****Answer any 6 questions****Weights: 2**

11. What is ionising radiation ? What are their sources ? (U, CO 6)
12. What is food additive? Describe the types of additives used with their roles in canned foods (U, CO 2)
13. Explain the reasons for browning in dried fish. (U, CO 3)
14. Describe the production of chitosan. (U, CO 4)
15. Explain the physical and sensory qualities of coated products. (R, CO 5)
16. Quality evaluation of surimi. (An, CO 4)
17. What is thawing? Give the classification of thawing methods of frozen seafoods. (U, CO 1)
18. What are the advantages of coated fish products ? (R, CO 5)

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

19. What is freeze drying ? Explain the mechanism of freeze drying of fish products. How they are packaged ? (R, CO 3)
20. What is breading ? What are the different type of bread crumbs? (U, CO 5)
21. Describe the methods for utilizing waste from prawn processing industry. (An, CO 4)
22. What is the composition of retort pouch ? What are the functions of each ply ? Explain canning of fish in retort pouch. (U, CO 2)

(5 x 2 = 10)

OBE: Questions to Course Outcome Mapping

CO	Course Outcome Description	CL	Questions	Total Wt.
CO 1	Understand the handling of fishes both culture and capture	U	1, 9, 17	4
CO 2	Understand the changes in the fish composition in relation to spoilage	U	3, 10, 12, 22	9
CO 3	Understand the freezing technology of fish	U	7, 13, 19	8
CO 4	Understand the canning of fish	U	2, 8, 14, 16, 21	11
CO 5	Understand the curing and drying of fish	U	6, 15, 18, 20	10
CO 6	Understand the value added fish products	U	4, 5, 11	4

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