

FOURTH SEMESTER M.Sc. DEGREE EXAMINATION, JUNE 2017

(CUCSS)

Zoology—Fishery Biology III

ZO 4ET 12—HARVESTING, POST HARVESTING TECHNOLOGY AND MARKETING

Time : Three Hours

Maximum : 36 Weightage

I. Answer all *fourteen* questions :

1. What is rancidity ?
2. Expand CMFRI. Comment on its thrust areas.
3. Lift net.
4. What is sublimation point ?
5. Dredging.
6. PD prawns.
7. Differentiate active and passive gears.
8. Melanosis.
9. Name any *four* value added products from elasmobranchs.
10. Types of ice.
11. Gears used for lobster fishery in Kerala.
12. Letter of credit.
13. What is jigging ?
14. Fish silage.

(14 × 1 = 14 weightage)

II. Answer any *seven* questions :

- 15 Describe the various freezing systems employed in fish processing technology.
- 16 Write notes on various types of fishing gear materials.
- 17 Comment on the nutritive value of fish muscle.

Turn over

- 18 Enlist the-commercially important cephalopods of India. Add notes on their preprocessing techniques.
- 19 Discuss the requirements of fish processing plant and cold storage as prescribed by MPEDA.
- 20 Comment on catch per unit effort.
- 21 Briefly explain purse seine operation.
- 22 Discuss the role of trade promotion offices and embassies in International marketing of seafood products.
- 23 Enlist the concept of HACCP in quality control of sea foods.
- 24 Describe different types of IQF products.

(7 × 2 = 14 weightage)

III. Answer any *two* questions :

- 25 Write an essay on packing and storing of processed seafood products.
- 26 Enumerate the methods involved in the extraction of fish oil and fish meal. Add notes on its uses.
- 27 Discuss the microbial hazards involved with the seafood industry.
- 28 Explain the principle and steps involved in smoke curing of fish.

(2 × 4 = 8 weightage)