

23BZO504A
UG PROGRAM (4 YEARS HONOURS) WITH SINGLE MAJOR
AT THE END OF FIFTH SEMESTER
ZOOLOGY-POST-HARVEST TECHNOLOGY OF FISH AND FISHERIES
(B.Sc. HONOURS-MAJOR)
(w.e.f. Admitted Batch 2023-24)

Time: 3 Hours

Maximum: 70 Marks

Section-A

5x4=20

Answer any Five Questions.

1. Write a short note on rigor mortis and spoilage in fish.
2. Explain the principle of preservation using low temperature.
3. Write about pickling and smoking as traditional preservation methods.
4. Write briefly about environmental hygiene in fish processing units.
5. Explain HACCP and its importance in seafood safety.
6. List any four fish products obtained from fish meat.
7. Describe accelerated freeze drying (AFD) in fish preservation.
8. What are the uses of chitosan and shark fins as fish by-products?

Section-B

5x10=50

Answer All Questions.

9. a) Describe the handling, storage, and transport of fresh fish.
(Or)
b) Explain various principles used in fish preservation.
10. a) Describe traditional methods of fish preservation.
(Or)
b) Write about chilling, freezing, and irradiation methods.
11. a) Describe various products prepared from fish meat.
(Or)
b) Write an essay on fish by-products and their uses.
12. a) Explain the role of sanitation and hygiene in fish processing units.
(Or)
b) Discuss the quality control measures during fish processing.
13. a) Explain GMPs and SOPs in seafood quality assurance.
(Or)
b) Discuss ISO 9000:2000 and Codex Alimentarius in fish product certification.

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