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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—U.G.) DEGREE EXAMINATION
NOVEMBER 2025**

Aquaculture and Fishery Microbiology

AFM5B10—FISH PROCESSING TECHNOLOGY AND QUALITY CONTROL

(2022 Syllabus)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Each question carries 2 marks.**15 questions. Ceiling 25 marks.*

1. Seafood biotoxin.
2. Squalene.
3. Fish protein hydrolysates.
4. Triple point of water.
5. Liquid nitrogen freezer.
6. Blanching.
7. Ambergris.
8. Fish silage.
9. Cold smoking.
10. Fish protein concentrate.
11. Pearl essence.
12. Isinglass.
13. Freezing equipment's.

Turn over

14. Cold chain.
15. MAP.

Section B

*Each question carries **five** marks.
8 questions. Ceiling 35 marks.*

16. Briefly explain Microbial spoilage in fish.
17. Give an account of battered and breaded products.
18. Write a short note on different types of cold storages.
19. Explain the Smoked and Marinated Fishery products.
20. Write a short note on freezing equipment's.
21. Comment on importance of hygiene and sanitation in fish handling.
22. Write a short note on risk factors in seafood biotoxin.
23. Explain the types of spoilage in seafoods.

Section C

*Write an essay on any **two** of the following.
Question carries 10 marks.*

24. What are the special needs in packaging and the commonly used packaging materials ?
25. Explain the role of HACCP for enhancing food safety.
26. Write a short essay on outline and principles of canning.
27. Comment on the importance of hygiene and sanitation in fish handling.

(2 × 10 = 20 marks)