

D 124026**(Pages : 2)****Name.....****Reg. No.....****SECOND SEMESTER B.VOC. DEGREE EXAMINATION, APRIL 2025****Fish Processing Technology****SDC 2FI 07—POST-HARVEST HANDLING OF FISH****(2021 Syllabus)****Time : Two Hours****Maximum : 60 Marks****Section A***Each question carries 2 marks.**(Ceiling - 20 marks)*

1. How much floor slope should exist in seafood processing plants ?
2. How much quaternary ammonium sanitizer should be applied to equipment and utensils in seafood plants ?
3. What kind of paint should be applied in seafood plants ?
4. What does GMP means in food industry ?
5. Threats to low value fish products.
6. What is quality loss in post harvest handling ?
7. What are the physicochemical manifestations due to spoilage in fish ?
8. Describe the role of packaging in post harvest handling.
9. Explain the chlorination of water used for fish preservation.
10. Explain packaging of seafood.
11. Preparation of skewered shrimp.
12. What is cryogenic refrigeration system ?

Section B*Each question carries 5 marks.**(Ceiling - 30 marks)*

13. What is canning? Describe the steps of canning.
14. What are the chemical treatments and use of bio-preservatives ?

Turn over

15. What are the preservation techniques employed onboard fishing vessel ?
16. Describe the packaging materials used in seafood industry.
17. How to keep the quality of fish.
18. What are the advances area of needs in fish landing centres /harbours.
19. Describe alternative chilling methods.

Section C

*Answer any **one** question.*

The question carries 10 marks.

20. Explain characterization and quantification of fish spoilage.
21. Briefly explain the sanitation standard operating procedures in seafood industry.

(1 × 10 = 10 marks)