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UG/5th Sem/Aqua(H)/T/19

2019

B.Sc. (Honours)

5th Semester Examination

AQUACULTURE MANAGEMENT

Paper - DSE-2T

[Post harvest technology and quality assurance of Fishery products]

Full Marks : 40

Time : 2 Hours

*The figures in the margin indicate full marks.
Candidates are required to give their answers
in their own words as far as practicable.*

1. Answer any five questions from the following :

5×2=10

- (a) What is value added fishery products ?
- (b) State the principle of fish freezing.
- (c) State the advantages and disadvantages of wet curing.
- (d) What is rigormortis ?

[Turn Over]

(2)

- (e) Briefly narrate the de-merits of artificial drying.
- (f) Write name of two compounds used as flavour enhancer in fishery products.
- (g) What are freeze dried products ?
- (h) State the causes of fish spoilage.

2. Answer any *four* questions : 4×5=20

- (a) Briefly explain the characteristics of fresh and spoiled fish.
- (b) Describe the characteristics of packaging requirements for frozen products.
- (c) Briefly discuss different types of ice used in short-term fish preservation.
- (d) Give an account on the quality changes during processing and storage.
- (e) Write a brief note on waste management in sea-food processing plant.
- (f) How would you maintain personal hygiene and environmental hygiene in fish processing plant ?

(3)

3. Answer any *one* question from following :

1×10=10

(a) (i) What is HACCP ?

(ii) State the principle of HACCP.

(iii) Briefly describe the steps of HACCP study.

2+3+5

(b) Short note :

2½×4

(i) Fish finger

(ii) Smoking of fish

(iii) Tunnel dryer

(iv) MPEDA
