

D 13367

(Pages : 3)

Name.....

Reg. No.....

FIFTH SEMESTER B.Voc. PROGRAMME EXAMINATION, NOVEMBER 2021

Fish Processing Technology

SDC5AQ19—STORAGE AND TRANSPORTATION OF FISHERY PRODUCTS

Time : Three Hours

Maximum : 80 Marks

Section A*Answer all questions.**Each question carries 1 mark.*

1. Which of the following is a factor that affects the storage stability of food ?
 - (a) Type of raw material used.
 - (b) Quality of raw material used.
 - (c) Method/effectiveness of packaging.
 - (d) All of the mentioned.
2. Dry storage means at a temperature about and humidity below :
 - (a) 20° C., 50 %.
 - (b) 100° C., 50 %.
 - (c) 20° C., 50–100 %.
 - (d) 100° C., 50–100 %.
3. Animal muscles have water as the majority of the content but the aim of humans is to extract the protein out of it and consume it :
 - (a) True.
 - (b) False.
4. Why is salt used to preserve fish ?
 - (a) It makes the fish tastes good.
 - (b) It reduces moisture content to prevent growth of microbes.
 - (c) It promotes multiplication of beneficial microbes that prevent food spoilage.
 - (d) It increases moisture content and helps prevent growth.
5. Which preservation method exposes food to low levels of Gamma rays, electron beams or X-rays ?
 - (a) Freeze-drying.
 - (b) Irradiation.
 - (c) Aseptic packaging.
 - (d) Retort pouching.

Turn over

6. A food additive that prevents colour and flavour loss :
- (a) Fruit butter. (b) Ascorbic acid.
(c) Yeast. (d) Enzyme.
7. Anti-darkening treatment used on some fruits before drying :
- (a) Autoclaving. (b) Blanching.
(c) Sulphuring. (d) Salting.
8. Agar-agar is used as :
- (a) Antibiotic. (b) Stabilizer and thickener.
(c) Colouring agent. (d) Nutrient supplement.
9. Tocopherol is an example of :
- (a) Anticaking agent. (b) Flavouring agent.
(c) Antioxidant. (d) None of these.
10. Which of the following statements about freezing our food is incorrect ?
- (a) Freezing is a better way to preserve food over the long term when compared to refrigeration.
(b) Freezing is a more effective method of killing microbes in our food when compared to thoroughly cooking the food.
(c) Freezing helps slow down the growth rate of microbes.
(d) Freezing kills all the microbes in food due to the low temperatures.

(10 × 1 = 10 marks)

Section B

*Answer any **eight** questions.
Each question carries 2 marks.*

11. What is weight composition of a fish ?
12. What is glazing ?
13. What are the measures for controlling flies in a processing plant ?
14. What is cold chain in fish transportation ?
15. What are the measures for controlling pests in a processing plant ?
16. What is enzyme denaturation ?
17. What is known as chute in a fish processing plant ?
18. What are the extrinsic factors affecting quality of fish ?
19. List the desirable characteristics for insulation materials for fish holds.
20. What is the shelf life of an ice stored fish ?

21. What are the different types of live fish transport systems ?
22. What are the different types of ice used in fish processing ?

(8 × 2 = 16 marks)

Section C

*Answer any six questions.
Each question carries 4 marks.*

23. How the capacity of a cold store is expressed ?
24. Physical and chemical changes during chill storage of fish.
25. Major reasons for post-harvest fishery loss.
26. What are the extrinsic factors affecting quality of fish ?
27. Outline the sensory evaluation techniques to assess fish quality.
28. Outline the major phases of fish spoilage.
29. List the good handling practices during landing and preprocessing of fish.
30. Which are the common storage practices adopted for fish and fishery products.
31. Briefly explain the functions of a cold chain.

(6 × 4 = 24 marks)

Section D

*Answer any two questions.
Each question carries 15 marks.*

32. Changes in fish muscle during freezing and cold storage.
33. Various types of live fish transport systems.
34. Explain the following :
 - (a) Drip loss.
 - (b) Freezer burn.
 - (c) Super chilling.
 - (d) Hurdle technology.
 - (e) Water activity (a_w).
35. Explain the general layout of a cold store and the major factors to be considered while constructing a cold store.

(2 × 15 = 30 marks)