

D 13365**(Pages : 3)****Name.....****Reg. No.....****FIFTH SEMESTER B.Voc. PROGRAMME EXAMINATION, NOVEMBER 2021**

Fish Processing Technology

SDC5AQ17—CURED AND DRIED FISHERY PRODUCTS

Time : Three Hours

Maximum : 80 Marks

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

1. Isinglass is prepared from :
 - (a) Air bladder of fish.
 - (b) Liver of fish.
 - (c) Stomach of fish.
 - (d) Skin of fish.
2. 'Rigor mortis' is basically characterized by :
 - (a) Stiffening of body.
 - (b) Softening of body.
 - (c) Asphyxiation.
 - (d) Red cheeks.
3. At higher temperatures, the souring of Oysters may be the result of the fermentation of sugars by :
 - (a) Coliform bacteria.
 - (b) Streptococci.
 - (c) Lactobacilli and yeast.
 - (d) All of these.
4. To maintain freshness and ensure a safe and hygienic product, seafood should be :
 - (a) Kept as cold as possible with minimum temperature variation.
 - (b) Prepared as quickly and hygienically as possible.
 - (c) Be stored separately to other food groups or below cooked foods.
 - (d) All of the above.
5. The wastage when preparing fillets from a whole round fish is :
 - (a) Always 50 %.
 - (b) Will vary according to species and size.
 - (c) Always 60 %.
 - (d) The same as when preparing a flat fish.
6. The causes of post-harvest losses are :
 - (a) Physiological deterioration.
 - (b) Mechanical damage.
 - (c) Diseases, insect and pest.
 - (d) (a), (b) and (c).

Turn over

7. Stages of post-harvest losses are :
- (a) Harvesting.
 - (b) Packaging.
 - (c) Transportation/storage.
 - (d) All of above.
8. The temperature between 40-140 F where bacteria can grow and multiply rapidly :
- (a) Danger zone.
 - (b) Perishable.
 - (c) Autoclaving.
 - (d) FAT TOM.
9. What are the basic steps for washing hands :
- (a) Wash thoroughly with water and dry.
 - (b) Apply soap, wash thoroughly, rinse and use paper towels.
 - (c) Apply soap, wash thoroughly.
10. It is important to prepare food safely because :
- (a) It helps to prevent food poisoning.
 - (b) Prepared foods look better.
 - (c) Prepared food tastes better.

(10 × 1 = 10 marks)

Section B

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

- 11. What are the storage characteristics of cured fish ?
- 12. What is the effect of water activity on chemical deterioration ?
- 13. What is dry fish ?
- 14. What is shelf life ?
- 15. What is vacuum drier ?
- 16. What is the nutritive value of freeze dried products ?
- 17. What are the micro-organisms present in dried fish ?
- 18. What are the enzymatic reactions in the salted fish ?
- 19. Sorption behaviours of foods.
- 20. What is mechanical drying ?
- 21. What is the principles of drying fish ?
- 22. What are different types of driers ?

(8 × 2 = 16 marks)

Section C

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

23. Control of micro-organisms in dried fish.
24. What are the precautions to be taken in fish drying ?
25. Describe smoke curing of fish.
26. Microbial spoilage.
27. Storage characteristics of dried and cured products.
28. Enzymatic reactions of dried fish.
29. Control of micro-organisms in cured fish.
30. Preparation and nutritive value of freeze dried products.
31. Cured fish.

(6 × 4 = 24 marks)

Section D

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

32. Describe the spoilage in cured product.
33. What are the quality parameters of dried fish ?
34. What are fermented products ? Explain different types of fermentation.
35. What are different types of driers ?

(2 × 15 = 30 marks)