

**S.NO: 22N1- UZ**

**Course Code: ZVGI**

**A.D.M.COLLEGE FOR WOMEN, NAGAPATTINAM**

**(AUTONOMOUS)**

**B.Voc (Marine) Degree Examination**

**III Semester – November – 2022**

**CC III – FOOD SAFETY IN SEAFOOD INDUSTRY**

**Time: 3 hours**

**Maximum Marks: 75**

**Section -A**

**10X2=20**

Answer **ALL** the Questions

1. Aflotoxin
2. ISO
3. Botulism
4. Pathogenesis
5. Salmonella
6. CFIA
7. Animal reservoir
8. Incubator laboratories
9. NISIN
10. Lysozyme

**Section -B**

**5X5=25**

Answer **ALL** the Questions

11. a) Write notes on Fish plant sanitation.

**(or)**

b) Give an account on standard for fish and fishery products.

12. a) Write about the food borne pathogens

**(or)**

b) Brief notes on various sources of pathogens in sea food industry.

13. a) Briefly write the characters of indicator organisms.

**(or)**

b) Give a detailed account on vibrio cholera in fish food.

14. a) What are the types of quality control in Laboratory?

**(or)**

b) Write about the general requirements of food laboratory.

15. a) Write about the safety assurance of fishery products..

**(or)**

b) Comment on the shelf life of fishery products.

**Section -C**

**3 X 10 = 30**

Answer any **THREE** Questions

- 16 Give a detailed account on microbiological standard in sea food industry .
17. Discuss about the water borne diseases in fishery environment.
18. Write an essay on food and drug administration.
- 19 . Explain good Laboratory Practices in fish food industry.
20. Discuss on the classification of natural preservatives.

~~~~~