

S.NO: 22N1- UZA

Course Code: BVMO

A.D.M.COLLEGE FOR WOMEN, NAGAPATTINAM

(AUTONOMOUS)

B.Voc (Marine) Degree Examination

V Semester – November – 2022

CC XV – QUALITY CONTROL OF FISH AND FISHERY PRODUCTS

Time: 3 hours

Maximum Marks: 75

Section -A

10X2=20

Answer **ALL** the Questions

1. What is Intrinsic quality
2. Define Fish Spoilage?
3. Define Salted fish?
4. List out the types of salt
5. Define Non - gaseous spoilage
6. Define Honey Combing
7. List out any two method for determination of fish spoilage.
8. What is plate count method?
9. Expand HACCP
10. List out any two rules in applying HACCP

Section-B

5X5=25

Answer **ALL** the Questions

11. a) Discuss about Assessment of fish quality

(or)

b) Give short notes on Inspection of raw material

12. a) Give short notes on quality of salt

(or)

b) Discuss the schedule of quality control in the production of hot smoked fish

13. a) Explain the quality of canned fish.

(or)

b) Discuss about the cut - out test for canned fishery products

14. a) Give short notes on Microbiological quality

(or)

b) Discuss about determination of spoilage.

15. a) Give short notes on developing HACCP plan.

(or)

b) Explain about the hygienic practices of fish processing plant personals.

Section -C

3 X 10 = 30

Answer any **THREE** Questions

16. Give brief notes on Fish spoilage.
17. Discuss the schedule of quality control in the production of sundried fish.
18. Explain the quality defects in canned fish products.
19. Explain about method for determination of the content of bacteria in fish.
20. Give brief notes on HACCP on biological and chemical controls.

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