

Reg No.: \_\_\_\_\_

Name: \_\_\_\_\_

**APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY**

Seventh Semester B.Tech Degree Examination (Regular and Supplementary), December 2020

**Course Code: : FT467****Course Name: FISH PRESERVATION AND PROCESSING TECHNOLOGY**

Max. Marks: 100

Duration: 3 Hours

**PART A***Answer any two full questions, each carries 15 marks.*

Marks

- |   |    |  |      |
|---|----|--|------|
| 1 | a) | Discuss about the classifications of fish.   | (5)  |
|   | b) | Give a detailed account on the different Active gears of Harvesting Fish.                      | (10) |
| 2 | a) | Explain the importance of MPEDA and CMFRI in fish processing industries?                       | (8)  |
|   | b) | List out the cardinal rules in handling of fish?   | (3)  |
|   | c) | What are the facilities needed in ideal fish landing centers?                                  | (4)  |
| 3 | a) | Brief about the factors to be considered while handling and transporting fish at sea and land. | (10) |
|   | b) | Write a note on the need of Chilling fish.   | (5)  |

**PART B***Answer any two full questions, each carries 15 marks.*

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|---|----|---|------|
| 4 | a) | Illustrate the fish freezing curve emphasizing on the principle of refrigeration. | (10) |
|   | b) | Elucidate on the quality changes during frozen storage.                           | (5)  |
| 5 | a) | What is IQF? List out its advantages and disadvantages.                           | (7)  |
|   | b) | Summarize on the steps in curing of fish, types and give its importance.          | (8)  |
| 6 | a) | Elaborate on the importance of smoking method in preservation of fish?            | (12) |
|   | b) | Give a brief on the significance of glazing of fish.                              | (3)  |

**PART C***Answer any two full questions, each carries 20 marks.*

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|---|----|--|------|
| 7 | a) | Explain the basic principle and the methods of fish drying.                        | (10) |
|   | b) | Exemplify on the steps involved in the canning of fish.                            | (10) |
| 8 | a) | Discuss in detail about the types of canning and spoilage of canned fish products. | (10) |
|   | b) | Give a detailed description about the production of fish meal.                     | (10) |
| 9 | a) | Elaborate on the production process of Chitin and chitosan.                        | (10) |
|   | b) | Summarize on the production of non-food items from fish processing wastes.         | (10) |

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