DIPLOMA IN FISH PRODUCTS TECHNOLOGY (DFPT)

Term-End Examination

June, 2014

BPVI-041 :INTRODUCTION TO FISH PROCESSING, PACKAGING AND VALUE ADDITIONS.

Time : 2 hours *Maximum Marks : 50*

Note : *Attempt **any five** questions only.*
All questions carry equal marks.

1. Define ***any ten*** of the following. 10x1=10

   (a) Protein effciency ratio.

   (b) K. value

   (c) Anaerobic bacteria.

   (d) Shelf life

   (e) Anabolism

   (f) HACCP

   (g) Autolysis

   (h) Barcoding

   (i) Sanitizers

(j) Elasmobranches

(k) Omega. 3-unsaturated fatty acids

(l) P_H

2. Write short notes on ***any two*** of the following : **2x5=10**

(a) Gram staining

(b) Essential Fatty acids in fish oils.

(c) Rigor mortis

3. Write briefly the methods of smoke curing of fish commercially practised. **10**

4. Discuss in detail the various methods commercially used for processing of fish. **10**

5. Describe briefly the various steps involved in retort processing of fish. **10**

6. Write short notes on ***any two*** of the following: **2x5=10**

(a) Black spot formation in shell-on shrimp

(b) TMA in fish as an indicator of fish spoilage.

(c) Proteins in fish meat.

7. Differentiate the following (***Any Two***) 2x5=10

(a) Fish sauce and Fish sausage

(b) Mesophilic and Psychrophilic bacteria

(c) Block ice and fluid ice.

8. Discuss briefly the bio-chemical changes occurring after fish death. (Post-mortem changes). 10

——— *** ———