

Parvatibai Chowgule College of Arts and Science
Autonomous

B.Sc. Semester End Examination, January/February 2022

Semester: V

Subject: Zoology

Course Title: Fish Preservation and Processing (Elective)

Duration: 2 Hours

Max. Marks: 45

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- Instruction:** 1. All questions are compulsory
2. Figures to the right indicate full marks
3. Draw diagrams wherever necessary
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Q.1. Answer ANY THREE of the following:

(09)

- Enumerate the attributes that makes fish a vital contributor to nutritional security of vulnerable population.
- Write a brief note on Organoleptic test.
- Comment on Potential Fishing Zone (PFZ). Explain how it benefits the fisherman for a better catch.
- Explain how fish loses its quality.

Q.2. Answer ANY TWO of the following:

(12)

- Give a detailed account on the changes that occur during Rigor mortis.
- Explain how superchilling storage helps in extension of shelf life. Mention its merits and demerits.
- Comment on any six value added products made from low cost fishes by TIFAC.

Q.3. Answer ANY TWO of the following:

(12)

- Describe in detail any one anaerobic process that occurs in fish after death.
- Explain biochemical and chemical methods for quality assessments of fish products.
- Explain how hygiene and proper handling of fish tackles the problem of post-harvest loss.