

2009

M.Sc.

4th Semester Examination

AQUACULTURE MANAGEMENT AND TECHNOLOGY

PAPER—AMT-4002

Full Marks : 40

Time : 2 Hours

The figures in the right-hand margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

Illustrate the answers wherever necessary.

(Food Safety and Quality Assurance)

1. Answer any four of the following : 2×4
- (a) State the characteristic features of rigor-mortis.
 - (b) What is TMA ?
 - (c) Define IQF.
 - (d) What do you mean by block ice ?
 - (e) Write the principle of contact plate freezing.
 - (f) What is T.B.A. value ?
 - (g) Write differences between fresh fish and spoiled fish.
 - (h) What do you mean by psychrophilic and mesophilic bacteria ?

(Turn Over)

2. Answer *four* of the following questions : 4×4
- (a) Write the principles of fish freezing.
 - (b) Compare the Methodology of Horizontal & Vertical plate freezer.
 - (c) State the concept of HACCP.
 - (d) Write the proximate composition of — (i) Rohu ; (ii) Tilapia ; (iii) Prawn ; (iv) Mackerel.
 - (e) What types of measures are to be taken for maintaining the hygienic condition of a processing plant ?
 - (f) State the microbial rancidification of fat.
 - (g) What is meant by thawing? Discuss the freezing curve with proper diagram.
 - (h) Briefly describe the various national and international standard on fishery products.

3. Answer *two* of the following questions : 8×2
- (a) Explain the cryogenic freezing with proper diagram.
 - (b) Write the post-mortem biochemical changes in fish.
 - (c) Discuss the effect of fish microbes in relation to Public health.
 - (d) Describe the types of ice and their application in fish preservation.
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