

M.Sc. 2nd Semester Examination, 2025

FISHERIES SCIENCE

*(Fish Processing Technology and
Quality Assurance)*

PAPER—FSC-202

Full Marks : 25

Time : 1 hour

Answer all questions

The figures in the right hand margin indicate marks

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

1. Answer any *two* of the following questions: 2 × 2
 - (a) Mention four common spoilage indicators in fish.

(Turn Over)

- (b) What is meant by fish by-products ?
Give two examples.
- (c) What is the importance of antioxidants
in fish processing ?
- (d) What is botulism ? Name the microbe
that causes it.

2. Answer any *two* of the following ques-
tions : 4 × 2

- (a) Explain the post-mortem biochemical
changes that commonly occur in fish
muscle.
- (b) Write a note on fish meal production
process.
- (c) Describe the recommended methods of
fish handling and transportation.
- (d) Discuss the principle and types of freezing
used in fish preservation.

3. Answer any *one* of the following questions :

8 × 1

(a) What is HACCP? Describe its principles and implementation process in a fish processing unit.

(b) Define value-added fishery products. Discuss the methods of preparation of any two such products with their commercial significance.

[Internal Assessment — 5 Marks]

