



QP CODE: 25019892

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) ) REGULAR/ IMPROVEMENT/ REAPPEARANCE / MERCY  
CHANCE EXAMINATIONS, FEBRUARY 2025**

**Fourth Semester**

B.Sc Zoology Model II Aquaculture

**Vocational Course - ZA4VOT08 - MICROBIOLOGY, PATHOLOGY AND POST  
HARVEST TECHNOLOGY.**

2017 Admission Onwards

2F303477

Time: 3 Hours

Max. Marks : 60

**Part A**

*Answer any **ten** questions.*

*Each question carries **1** mark.*

1. Distinguish between Mesophilic and Psychrophilic bacteria.
2. Differentiate between Sterilisation and Pasteurisation.
3. Briefly explain Pour plate Technique.
4. What is rigor mortis?
5. What is Autolysis?
6. What is the principle of Freezing?
7. Comment on Slow freezing and quick freezing.
8. Comment on struvite formation.
9. What is Surumi?
10. Comment on Chitin and Chitosan. Mention its applications in various sectors.
11. Comment on EUS.
12. Write a brief note on Dactylogyrosis ,symptoms and treatment.

(10×1=10)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Explain classification of bacteria based on Oxygen requirement. Give examples.
14. What is Gram Staining? Explain the principle and procedure of Gram staining.
15. What are indices of spoilage? Briefly explain the different indices of spoilage in fishes.
16. Distinguish between Immersion freezing and Cryogenic freezing methods.
17. Explain thawing and different thawing methods.
18. Give an account on Plate Freezers and explain the different types. Mention their advantages?
19. Elaborate common defects in cured products.
20. Explain bacterial diseases in fin fishes.
21. Describe major bacterial diseases of shrimp

(6×5=30)

### **Part C**

*Answer any **two** questions.*

*Each question carries **10** marks.*

22. Give an account on important bacteria of sanitary significance and faecal indicator organisms?
23. Explain the procedure of canning and advantages of canning over other methods of preservation. Write notes on common defects in canning.
24. What is Curing? Explain common curing methods in preservation of fish. Write notes on common defects in curing.
25. Define Hazard. Give an account on the procedure of Hazard Analysis and Critical Control Points in sea food industry.

(2×10=20)

