



QP CODE: 25047634



Reg No :

Name :

M.Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2025

Third Semester

M.Sc Fishery Biology and Aquaculture

**Core Course - AQ030303 - POST HARVEST TECHNOLOGY AND QUALITY
CONTROL**

2019 ADMISSION ONWARDS

5760A0F0

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Give the location of ice crystal formation in the tissue.
2. What is double freezing?
3. What is spiral freezing?
4. Chemical treatment of fish prior to freezing.
5. What are the advantages of canning?
6. What are the components of smoke?
7. How FPC is processed ? Give its uses.
8. What is the meaning of food standard ? Give the main categories.
9. Which are the different discriminatory test for sensory evaluation ?
10. What are the regulations for fishing vessels ?

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Explain the freezing curve of water in fish .
12. Give a brief account on muscle protein of fishes .
13. Give an account of canning of tuna .
14. What are the quality issues of dried and salted fish.





15. Give the manufacturing process of agar .
16. Give the general procedure for the preparation of battered and breaded products. Add a note on its packing and storage.
17. Describe the water quality in fish processing industry.
18. Give an account on hazardous heavy metals and industrial pollutants in sea foods.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Give an account of various containers used for canning fish and can making.
20. Describe the post mortem changes and spoilage in fish. Mention various evaluation methods.
21. Give an account of the application of TQM to ensure the quality of fish products.
22. Give an account of national and international standards for the quality fish products.

(2×5=10 weightage)

