



WEST BENGAL STATE UNIVERSITY
B.Sc. Honours 3rd Semester Examination, 2020, held in 2021

IFFACOR07T- INDUSTRIAL FISH AND FISHERIES (CC7)

POST-HARVEST TECHNOLOGY AND QUALITY CONTROL

Time Allotted: 2 Hours

Full Marks: 40

*The figures in the margin indicate full marks.
Candidates should answer in their own words and adhere to the word limit as practicable.*

1. Answer any **seven** questions of the following: 2×7 = 14
 - (a) Differentiate between natural fibre and synthetic fibre.
 - (b) What is sea food bio toxin?
 - (c) Describe dry salting technique.
 - (d) What is quality assurance?
 - (e) Define autolytic spoilage in fish.
 - (f) What is Sous-vide?
 - (g) What do you mean by ICZM?
 - (h) Describe the basic principle of freezing.
 - (i) What is Eco labelling?

2. Write notes on any **two** of the following: 3×2 = 6
 - (a) MSY and MEY
 - (b) Spoilage index of sea food
 - (c) IPQC
 - (d) Sea food pathogen.

3. Answer any **four** questions of the following: 5×4 = 20
 - (a) Describe the quality control program for pre-shipment inspection. 5
 - (b) Write an account of gears used for harvesting pelagic fishes in the sea. 5
 - (c) Briefly describe the steps of canning technique. 5
 - (d) What do you mean by “Responsible fisheries”? What are the necessary steps taken for the conservation of capture fishery? 1+4
 - (e) Describe briefly the chemical and microbiological methods of evaluating freshness of fish. 5
 - (f) Write an account of different types of ice and their merits in sea food industry. 5

N.B. : *Students have to complete submission of their Answer Scripts through E-mail / Whatsapp to their own respective colleges on the same day / date of examination within 1 hour after end of exam. University / College authorities will not be held responsible for wrong submission (at in proper address). Students are strongly advised not to submit multiple copies of the same answer script.*

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