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UNIVERSITY OF RUHUNA
BACHELOR OF SCIENCE IN FISHERIES AND MARINE SCIENCES DEGREE
Level IV Semester I Examination - July/August 2016

FSH 4122 – Fish Postharvest Technology and Quality Assurance of Fishery Products

Time: 1½ hours

Answer any Three (03) questions of the following

1. (i) List the factors that affect the intrinsic and extrinsic quality of fish (15 marks)
- (ii) Write short accounts on the following (20 marks)
 - (a) Microbial deterioration of fish (20 marks)
 - (b) Gaping in fillets of fish (15 marks)
2. Briefly describe the post-mortem changes that occur in fish immediately after harvesting (50 marks)
3. (i) List down the unit processes in fish processing. (10 marks)
- (ii) Briefly describe the unit processes to be followed during filleting of fish. (40 marks)
4. Write short accounts on any **three** of the followings. (50 marks)
 - i. Fish salting and marinating
 - ii. Sterilized canned/tinned products
 - iii. Hot and cold smoking
 - iv. Chilling and freezing equipment
4. (i) What is meant by a Hazard, Risk and a Critical Control Point (CCP)? (20 marks)
- (ii) Illustrate identification of CCPs using a Decision tree (DT). (30 marks)

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