



UNIVERSITY OF RUHUNA
FACULTY OF FISHERIES AND MARINE SCIENCES & TECHNOLOGY

Academic Year 2023/2024

Bachelor of Science Honours in Fisheries and Marine Sciences Degree

Level IV Semester I Examinations - April/May 2025

FSH 4112: Fish Post Harvest Technology and Quality Assurance of Fishery Products

Time: 1 hour and 30 minutes

Answer **question 1** and any **two (02)** other questions only

1. a. Compare the following pairs.
 - i. Physical characteristics of fresh and spoiled fish
 - ii. Tetrodotoxin and scombrototoxin
 - iii. Quality assurance and quality control of fish and fishery products
 - iv. Slow freezing and quick freezing

(40 marks)
 - b. Write a short account on "Rigor mortis" in fish.

(20 marks)
 - c. Broadly categorize the methods for assessing fish quality.

(10 marks)
 - d. Briefly explain the sensory evaluation criteria used in assessing fish quality.

(30 marks)
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2. "The quality of fish is determined by both intrinsic (inherent) and extrinsic (external) factors."
Critically evaluate this statement.

(100 marks)

3. "All the biotoxins occurring in fish and shellfish are not a result of marine algae." Justify this statement with suitable examples.

(100 marks)

4. Write short accounts on any **four (04)** of the following.

- a. Chemical indices of seafood quality
- b. Basic principles in HACCP
- c. Advantages of ice in fish preservation
- d. Individual Quick-Frozen products (IQF)
- e. Canning process of fish

(100 marks)

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