**Assignment topics**

1. Different cutting styles of fishes.
2. Different products of shrimps.
3. Precautions require after harvesting of fish.
4. Describe different preservative methods for fish and shellfish.
5. Describe the changes that occurs during handling and preservation of fishes
6. Name different products prepared from fish.
7. Handling of bivalves.
8. Handling of tuna.
9. What do you mean by cold chain.
10. Sensory quality parameters for raw fish.