|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| S. NO | MCQ | Instructions |  |  |
|  |  | Evisceration is  |  |  |
|  | Removal of viscera | Yes |  |
|  | Removal of gill |  |  |
|  | Both |  |  |
|  | None |  |  |
|  |  | Bleeding is  |  |  |
|  | Desirable step before preservation |  |  |
|  | Bleeding is not possible for all the fishes |  |  |
|  | If not thoroughly bleed, blood can clot and turn dark |  |  |
|  | All the above | Yes |  |
|  |  | Spoilage in fish is caused by |  |  |
|  | Bacteria |  |  |
|  | Enzymes |  |  |
|  | Both | Yes  |  |
|  | None  |  |  |
|  |  | Bleeding is done by  |  |  |
|  | slitting the operculum of the fish followed by immersion in cold water for 30 minutes |  |  |
|  | slitting the throat of the fish followed by immersion in cold water for 30 minutes | Yes |  |
|  | slitting the operculum of the fish followed by immersion in cold water for 3 hours |  |  |
|  | slitting the throat of the fish followed by immersion in cold water for 3 hours |  |  |
|  |  | Types of freezers used on board the fishing vessels? |  |  |
|  | Horizontal freezer |  |  |
|  | Vertical freezer | Yes  |  |
|  | Air blast freezer |  |  |
|  | Fluidized freezer |  |  |
|  |  | Black spot formation on shrimp is due to |  |  |
|  | Hypoxanthine |  |  |
|  | Melanosis | Yes  |  |
|  | Browning reaction |  |  |
|  | None  |  |  |
|  |  | Which is the most commonly use salt in preparation of brine? |  |  |
|  | Potassium chloride |  |  |
|  | Sodium chloride | Yes  |  |
|  | Calcium chloride |  |  |
|  | Sodium iodide |  |  |
|  |  | Which of the following ice the best cooling effect? |  |  |
|  | Flake ice | Yes  |  |
|  | Slush ice |  |  |
|  | Block ice |  |  |
|  | Jelly liquid ice |  |  |
|  |  | Use of which maximize the chance of contamination? |  |  |
|  | Flake ice |  |  |
|  | Slush ice |  |  |
|  | Block ice | Yes  |  |
|  | Jelly liquid ice |  |  |
|  |  | Freezing method suitable for big sized fatty fishes  |  |  |
|  |  Plate freezer |  |  |
|  | Spiral freezer |  |  |
|  | Air blast freezing | Yes  |  |
|  | All the above |  |  |

Match column I with column II and select the correct option.

|  |  |
| --- | --- |
| **Column I** | **Column II** |
| A. Hilsa | 1. Liver oil |
| B. Common carp | 2. Marine fish |
| C. Cod | 3. Shellfish |
| D. Prawn | 4. Freshwater fish |

**Say True/False against the statement**

1. Air blast freezer is suitable for big sized fatty fishes.
2. RSW not recommended for shrimp due to bleaching of natural colours.
3. The cooling rate of chilled sea water is slower than ice.
4. Fish sausage are jelly products.
5. Whiteness ofsurimi is compared to that of levibond.

**Write short notes on**

1. Depuration
2. Bleeding of tuna fish
3. Post harvest loss
4. Cold chain
5. Chilling and freezing

Answer in brief

1. Discuss about the unit operations of a fish processing plant.
2. Different types of ice.
3. Indication of quality of fresh fish using sensory analysis.
4. Write a note on cold chain in fish processing.
5. Factors affecting quality of fresh fish and shellfish.