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Name.....

Reg. No.....

**THIRD SEMESTER B.VOC. DEGREE EXAMINATION
NOVEMBER 2023**

Fish Processing Technology

SDC 3FI 11—FISHERY MICROBIOLOGY

(2021 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A*Each question carries 2 marks.**(Ceiling - 20 marks)*

1. What is Listeriosis ?
2. Brief on glassware sterilization.
3. Mention the factors of microbial growth in fish.
4. Comment on GMP.
5. Define pure culture.
6. Comment on log phase of bacterial growth.
7. Comment on microbiological standards in seafood.
8. Comment on food safety.
9. Significance of *E. coli* in fishery products.
10. Comment on microbial water quality in fish processing.
11. Comment on sensory assessment of quality of fish.
12. Comment on rapid detection kit for pathogen identification.

Section B*Each question carries 5 marks.**(Ceiling - 30 marks)*

13. Personal hygiene in seafood processing.
14. Comment on sampling plan.

Turn over

15. Comment on significance of SSOP.
16. Comment on conventional method of bacterial identification.
17. Comment on *Vibrio cholerae* and *Vibrio parahaemolyticus*.
18. Differentiate chilling and freezing in fish processing.
19. Discuss dehydration as a method of control of microbial spoilage in seafood.

Section C

*Answer any one questions.
The question carries 10 marks.*

20. Discuss on the measures to be adopted to avoid cross contamination in seafood processing.
21. Discuss on the role and significance of microorganisms in seafood quality.

(1 × 10 = 10 marks)