MASENO UNIVERSITY

UNIVERSITY EXAMINATIONS 2016/2017

FOURTH YEAR SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN FISHERIES AND AQUACULTURE AND BACHELOR OF SCIENCE IN AQUATIC RESOURCES CONSERVATION AND DEVELOPMENT WITH INFORMATION TECHNOLOGY

MAIN CAMPUS

AFN 408: POST HARVEST PHYSIOLOGY AND TECHNOLOGY IN THE FISHING INDUSTRY

Date:28th July, 2017   Time: 3.30 – 6.30pm

INSTRUCTIONS:
- Answer ALL Questions in Section A.
- In Section B answer Question 9 and any other THREE

SECTION A (40 Marks)

Answer all the questions in this section

Q1 Define the following terms as used in the fishing industry.

   (a). Fish preservation (1 mark)

   (b)   Market force losses (1 mark)

   (c)   Curing (1 mark)

   (d), Triangle test. (1 mark)

   (e)   Shelf life(1 mark)

Q2   (a)   Define fish spoilage   (1 mark)

   (b). Give the characteristics of fish that is undergoing spoilage (4 marks)

Q3 Outline the various forms of fish spoilage(5 marks)

Q4   (a). Highlight the main reasons for fish preservation (2 marks)

   (b)   Outline FOUR properties of ice that makes it ideal for fish preservation. (3 marks)

Q5   (a). Distinguish between wet and dry salting as applied in fish preservation. (3 marks)

   (b). Outline how the suitability of brine is tested for fish preservation. (2 marks)

Q6   (a). Give the factors that agffect the choice of packaging of fish products. (2 marks)

   (b). Give the information that must be included on the labels of fish and fish product packages. (3 marks)

Q7   Outline the main elements of Harzard Analysis Critical Control Point (HACCP) System. (5 marks)

Q8 (a). Citing appropriate examples, deine Quality as applied in the fishing industry (3 marks)

(b). Distinguish between Quality Control and Quality Assurance in the fishing industry. (2 marks)

SECTION B (30 Marks)

Answer Q9 and any other THREE questions in this section

Q9 (a). Define postharvest losses in the fishing industry (2 marks)

(b). Discuss the main types of postharvest losses in the fishing industry (6 marks)

Q10 (a) Describe the various methods in fish preservation (5 marks)

(b). Give the factors that affect the choice of fish preservation method. (2 marks)

Q11 Discuss the factors that influence the rate of fish spoilage. (7 marks)

Q12 Discuss the various methods used in the assessment of fish quality. (7 marks)

Q13 (a). .Outline best handling practices during the transportation of fish and fish products. (2 marks)

(b). Explain the factors affecting the pricing and marketing of fish and fish products.. (5 marks)