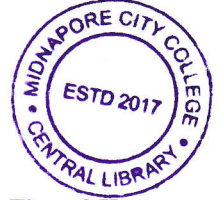


PG (CBCS)
M.SC. Semester- IV Examination, 2023
FISHERIES SCIENCE
PAPER: FSC 494
(PRACTICAL)



Full Marks: 50

Time: 3 Hours

GROUP-A

1. Answer the following questions:

- a) Describe the step-by-step process of filleting a fish, starting from the preparation of tools and ending with the final presentation of the filleted fish. 10+5
- b) What types of ingredients used in fish finger preparation?
 Write down step by step procedure of preparation of fish fingers. 5+5
- c) You are provided with a sample of a fish muscles/dry fish food.
 Analyze the moisture content of the given sample. Outline the step-by-step procedure for conducting the moisture content analysis using the infrared moisture analyzer. 5+5
- d) Submission of Training Report of "On Job Training on Post-Harvest Technology" at National Institute of Fisheries Post Harvest Technology. 5
- e) Viva-voce. 5
- f) Submission of LNB. 5
