



TECHNICAL UNIVERSITY OF MOMBASA
SCHOOL OF APPLIED AND HEALTH SCIENCES
DEPARTMENT OF ENVIRONMENT & HEALTH SCIENCES
UNIVERSITY EXAMINATION FOR:
BACHELOR OF SCIENCE IN FISHERIES AND OCEANOGRAPHY
BSFO 22S/ YEAR 4/SEMESTER 1

AFO 4306: FISH-POST HARVEST TECHNOLOGY II

END OF SEMESTER EXAMINATION

SERIES: November 2024

TIME: 2 HOURS

Instructions to Candidates

This paper consists of FIVE questions

Answer question ONE (COMPULSORY) and any other TWO questions

This paper consists of two printed pages.

Mobile phones are NOT allowed in the examination room

QUESTION ONE

- a) Define the following terms used in fish post harvest technology
- i. Fish handling (1 Mark)
 - ii. Fish products (1 Mark)
 - iii. Primary processing (1 Mark)
 - iv. Secondary processing (1 Mark)
 - v. Biopreservation (1 Mark)
- b) List 3 parameters measured during chemical assessment of fish and fish products (3 Marks)
- c) Enumerate 5 advantages of Hazard Analysis and Critical Control Points (HACCP) in quality assurance of fish and fish products (5 Marks)
- d) Name 3 cardinal rules to consider when handling fresh fish and their products (3 Marks)
- e) Highlight 5 principles of Good Manufacturing Practices used in fish the processing industries to ensure production of high quality and safe fish products (5 Marks)

f) State the factors that influence the flourishing of fish spoilage bacteria (4 Marks)

g) Outline the typical fish handling processes in a fishing vessel (5 Marks)

QUESTION TWO

Discuss the standard procedures for effective handling fish and their products to ensure maintenance of high quality standards. (20 Marks)

QUESTION THREE

Describe the different forms of fish that are of special concern during transportation. (20

Marks)

QUESTION FOUR

Discuss the functions of icing as a method of preserving fish freshness (20 Marks)

QUESTION FIVE

Explain in detail the major reasons why fish require proper handling and preservation (20

Marks)