

UNIVERSITY OF AGRICULTURE, ABEOKUTA
COLLEGE OF ENVIRONMENTAL RESOURCES MANAGEMENT
DEPARTMENT OF AQUACULTURE AND FISHERIES MANAGEMENT
SECOND SEMESTER EXAMINATION 2009/2010 SESSION

FIS 502: Fisheries Technology, Processing and Storage

INSTRUCTION: Answer four questions in all, choosing at least one question from each section

TIME: 2 Hours

SECTION A

- 1 a. Discuss the principle of fish preservation.
b. List five methods of fish preservation in Nigeria.
- 2 a. Define the term "fish product"
b. Discuss issues of safety and quality in relation to fish processing.
c. Mention three microorganisms associated with fresh tropical fin fish.

SECTION B

- 3 a. Differentiate between fish preservation and processing
b. List five (5) smoked fish species common in the Nigeria market.
c. Trace the evolution of a typical fish smoking technology in Nigeria.
- 4 a. Discuss at least three methods of fish preservation.
b. What are the limitations of the modern fish preservation techniques? And also mention at least five (5) limitations.

SECTION C

- 5 a. Discuss in detail how protein can be determined in a fish flesh sample
b. Enumerate the relevance of protein in the diet of fish.
6. a. Compare and contrast nutrient and balanced diet in fish flesh.
b. Outline the importance of nutrients in the diet of fish.
c. Enumerate relationship between nutrients and balanced diet.

