



(University of Choice)

**MASINDE MULIRO UNIVERSITY OF
SCIENCE AND TECHNOLOGY
(MMUST)**

MAIN CAMPUS

**UNIVERSITY EXAMINATIONS
2018/2019 ACADEMIC YEAR**

**FOURTH YEAR FIRST SEMESTER EXAMINATIONS
MAIN EXAMINATION**

**FOR THE DEGREE OF B.Sc. IN:
FISHERIES**

COURSE CODE: AAF 420
COURSE TITLE: FISH POST HARVEST TECHNOLOGY II

DATE: Tuesday 5th February 2019

TIME: 12 – 2 PM

INSTRUCTIONS TO CANDIDATES

Answer ALL questions in section A and ANY TWO questions in section B

SECTION A: ANSWER ALL QUESTIONS (30 MARKS)

1. Describe briefly at least five Principles of Hazard Analysis and Critical Control Points (HACCP) (10 marks).
2. Briefly describe;
 - a. Commodity committees (5 marks).
 - b. Subject committees of Codex Alimentarius Commission (CAC) (5 marks)
3. Briefly describe the following poisons;
 - a. Scombroid (2 marks).
 - b. Ciguatera (2 marks).
 - c. Venerupin (2 marks).
 - d. Domoic Acid (DA) (2 marks).
 - e. Amnesic (2 marks).

SECTION B: ANSWER ANY TWO QUESTIONS (40 MARKS)

1. Discuss an ideal fish processing infrastructure lay out and situation factors (20marks).
2. Explain waste disposal and recycling of various value added fish products and by products for a sustainable utilization of fish natural resources and environmental sustainability (20marks).
3. Describe the components of an ideal fish product label and regulations that govern it (20marks).