



(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 AND AQUACULTURE**

**COURSE CODE: AAF 411**  
**COURSE TITLE: FISH POST HARVEST TECHNOLOGY 1**

**DATE: Wednesday 6<sup>th</sup> February 2019**

**TIME: 12 – 2PM.**

**INSTRUCTIONS TO CANDIDATES**

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



### **SECTION A: ANSWER ALL QUESTIONS (30 MARKS)**

1. Briefly describe the following:
  - a. Fish spoilage (5 marks)
  - b. Remedial measures of achieving quality fish product. (5 marks)
2. Describe briefly five factors that influence chemical composition of fish tissue. (10 marks)
3. Briefly describe methods employed in assessment of quality and freshness of fish products. (10 marks)

### **SECTION B: ANSWER ANY TWO QUESTIONS (40 MARKS)**

4. Discuss the various packaging materials in the fish processing industry emphasizing the environmentally friendliness of each (20marks).
5. Describe defects and spoilage in canned fish and their remedies (20marks).
6. Discuss the labeling requirements of seafood products (20marks).