



University of choice

**MASINDE MULIRO UNIVERSITY OF
SCIENCE AND TECHNOLOGY
(MMUST)
SCHOOL OF AGRICULTURE, VETERINARY SCIENCES AND
TECHNOLOGY (SAVET)**

MAIN CAMPUS

**UNIVERSITY EXAMINATIONS
2023/2024 ACADEMIC YEAR
SEMESTER TWO**

MAIN EXAMINATION FOR

BACHELOR OF SCIENCE IN ANIMAL PRODUCTION

COURSE CODE: AAF 411

COURSE TITLE: FISHERIES POST HARVEST TECHNOLOGY

DATE: 26.04.2024

TIME: 11.30-1.30PM

INSTRUCTIONS TO CANDIDATES

This paper is divided into two sections, **A and B**. Answer ALL Questions in SECTION A and any Two in SECTION B

MMUST observes ZERO tolerance to examination cheating

This Paper Consists of 2 Printed Pages. Please Turn Over

SECTION A: ANSWER ALL QUESTIONS (40 MARKS)

1. Define the term proximate analysis of fish, giving two importance why it should be done.
(5marks)
2. Outline two chemical techniques of analyzing the following components in fish:
a) Moisture
b) Proteins
(4 marks)
3. Identify and describe any three strategies that can be used to minimize autolytic changes in fish.
(6 marks)
4. a) Describe two chemical indicators of determining freshness of fish
(4 marks)
b) Describe four sensory evaluation techniques of freshness of fish
(6 marks)
5. Discuss three factors which can affect post mortem changes in fish
(6 marks)
6. Discuss two importance of sanitation in fish processing
(4 marks)
7. Explain any five personal hygiene practices applied in Fish processing facilities in Kenya
(5 marks)

SECTION B: ANSWER ANY TWO QUESTIONS (30 MARKS)

8. Describe the major and minor components and their importance, that you expect to get during proximate analysis of fish.
(15 Marks)
9. Discuss aspects in which microbial and entomological decomposition occur in fish spoilage.
(15 marks)
10. Discuss the various techniques and principles of fish preservation and processing
(15 marks)