



**Faculty of Animal Science & Export Agriculture
Uva Wellassa University of Sri Lanka**

**BASc Degree Programme
Year III Semester II
End Semester Examination – August/September 2011**

**Value Addition to Aquatic Products: ANS 355-2
Essay Questions (Section II)**

Instructions

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : Two (02)

Time : Sixty minutes (60 min)

Total marks allocated : 60%

Index No:

1. A student expects to promote the use of Simplified Solar Fish Drier among fishing communities. He visited a fishing village in Hambantota area and noticed that several problems emerge when practicing natural drying of fish as a preservative method. This Fishing community produces numerous traditional fishery products using flesh parts of fish. Also he observed that unnecessary parts and organs remain during processing of fishes.

I). Briefly explain the benefits of using Simplified Solar Fish Drier over the natural drying of fish.

(15 marks)

II). Suggest methods of value addition to these unnecessary parts and organs of fish using your knowledge.

(15 marks)

2. Write short notes on the following.

- a. Factors affecting microorganisms content of fresh fish.
- b. Constraints & problems arising in the production of value-added aquatic products.
- c. Major principles involved in preservation of aquatic products.

(10×3= 30 marks)

[End of Section II]