

**MUGBERIA GANGADHAR MAHAVIDYALAYA**



**Department of Nutrition**

**B.Sc.Honours(CBCS)**

**Semester:-VI**

**Paper Code: - DSE-4**

1. What do you mean by cured fish?
2. What is drying of fish?
3. What is salting of fish?
4. Write the drying phases of fish.
5. Write the methods of drying.
6. Write a short note on solar drying.
7. What are artificial driers? Or, What is mechanical dryers?
8. What do you mean by cabinet dryers.
9. Write the difference between solar drying and mechanical dehydrator.
10. Write the advantages and disadvantages of solar drying.
11. What is salting? Write the source of salt.
12. Write the properties of salt.
13. Write the difference between rock salt and solar salt.
14. Write the types of salting.
15. Briefly describe the pickle salting and kench salting.
16. Write the quality issues in dried and salted fish.
17. What do you mean by fragmentation ?
18. Write the factors affecting the salting process.
19. What is water activity and shelf-life of fish?
20. What is pindang and fishwood?
21. Briefly describe the dried shrimp.
22. What is the smoking of fish? Write the objectives of preservation of fish products.