

MARINE FOOD TECHNOLOGY - PBBT303
UNIT I - INTRODUCTION MARINE FOOD TECHNOLOGY

Part-A

1. Give some examples of edible marine animals?
2. Give some examples of edible marine plants?
3. Write the important values of sea food?
4. What are the added products for sea food?
5. What is the biological approach in sea food?
6. What is the Nano technological approach in sea food?
7. Difference between the biological & Nano technological approach in sea food?
8. Marine food technology?
9. Why is the need of marine food technology?
10. What is the importance of marine food technology?
11. What is the current study on marine food technology?
12. What is sea food engineering?
13. Write about the importance of sea food engineering?
14. What are the marine bio resources?
15. Write the new recipes in marine bio resources?
16. Give some examples of sea food in human nutrition.
17. How does the sea food help to maintain human diet?
18. Define diet therapy.
19. Write the Role of sea food in diet maintenance?
20. Define food toxicities.

Part-B

1. What is marine food technology?
2. Inspect the edible marine animals and plants?
3. Access the impact value added products for sea food?
4. Evaluate the biotechnological approach in sea food science?
5. Evaluate the nano technological approach in sea food science?
6. Importance of sea food engineering?

7. List the proper method of marine bio resource?
8. How the sea foods take part in human nutrition?
9. How to formulate the diet therapy of the sea food?
10. Write the Causes of food intoxication?

PART C

1. Discuss about the marine food technology in detail.
2. What are the edible marine plants and animals in food technology & their uses?
3. Explain about the important value added products from sea foods.
4. Estimate the biotechnological & nano-technological approaches in sea food science.
5. Write about the importance of the sea food in marine food technology.
6. What are the preparation methods of new recipes from marine bio resource?
7. How is sea food important in human nutrition?
8. List out the diet therapy studied in marine technology?
9. Discuss in brief about food intoxication in marine food technology?
10. Give the main objective of marine food technology?

UNIT II SEA FOOD QUALITY MANAGEMENT

Part-A

1. Why the need of quality management in sea food?
2. How can we manage the quality of sea food?
3. What is TQM?
4. Write the concept of TQM in sea food management?
5. Write the Role of quality control in sea food?
6. How can we assure the quality of sea food?
7. What is quality assurance?
8. How can we improve the quality of sea food?
9. What are the quality improvement aspects done for sea food management?

10. Give some of the international standards followed for sea food management?
11. Why is the need of international standards in sea food management?
12. List out some of the food laws followed in sea food management?
13. What are the regulations followed for sea food management?
14. Role of the food laws & regulations followed in sea food management?
15. Define food sanitation.
16. Write some of the pest control measures followed in sea food management?
17. Define HRM.
18. Write the Role OF HRM sea food management?
19. What are occupational hazards seen in sea food management?
20. Comment on occupational hazards in sea food management?

Part-B

1. Discuss the quality management concept in sea food.
2. Work of human resource management in sea food.
3. What are the occupational hazards seen in the sea food?
4. Outline the food law and the regulation of sea food?
5. How to improve the quality of sea food?
6. Write about the food sanitation.
7. Determine the pest control measures.
8. Discuss about the concept TQM.
9. Explain about sea food quality management?
10. Write about the function of quality assurance?

PART C

1. Discuss in brief about the sea food quality management?
2. List out the concepts of TQM involved in quality management of sea food?
3. Review on quality control, quality assurance & quality important of sea food?

4. What are the international standards followed in sea food quality management?
5. Explain about the food law & regulation followed in sea food quality management.
6. Discuss elaborately about food sanitation.
7. How will you control the pest activity in sea food?
8. Illustrate in detail about the human resource management in sea food quality management.
9. List out the occupational hazards seen in sea food quality management?
10. Analyze the international standards & value the food law & regulation.

UNIT III SEAFOOD PROCESSING & PACKING

Part-A

1. Give some importance of sea food preservation?
2. Give some importance of sea food processing?
3. Give some importance of sea food preservation & processing?
4. How can we access the sea food freshness?
5. What are the criteria followed for sea food freshness?
6. How can we handle the sea food materials?
7. Define dehydration.
8. Give the importance of drying process in sea food.
9. Why the need of drying & dehydration in sea food.
10. Define irradiation.
11. Why the need of freezing in sea food.
12. Write the various types of food packing followed.
13. What are the advances done in sea food packing?
14. What are the various materials there for sea food packing?
15. Give some food concept substances.
16. What are the limitations there for food concept substances.
17. Write the Need of labeling in sea foods.
18. What is the information included in labeling?

19. What are the labeling regulations?
20. Write the Role of food packing & labeling.

Part-B

1. Write the Importance of food preservation?
2. How to process sea food.
3. Interpret drying and dehydration.
4. What is the advancement in food packing?
5. Write the Evaluate the food contact substance?
6. Write the Impact on food labeling.
7. Define a) irradiation b) freezing c) packing.
8. What are the criteria for assessing freshness of food?
9. Inspect the handling of fresh materials.
10. Detail note on food processing.

PART C

1. Value the preservative methods followed in sea food preservatives.
2. Explain in detail about the processing of sea food.
3. Categorize the various food processing methods of sea food.
4. Discuss in detail about the sea food preservation & processing.
5. Detail note on food packaging & its importance.
6. Write about the impact on food packaging & its types.
7. What are the recommended limits for the contacts of food substances?
8. Formulate the label information & regulations to be followed.
9. Justify the need of food packaging & labeling for sea foods.
10. Write about the various methods used for food packaging & their importance & needs.

UNIT IV SEAFOOD MICROBIOLOGY

Part-A

1. Account on sea food microbiology.
2. What is sea food spoilage?
3. What are the causes of sea food spoilage?
4. How to prevent the sea food spoilage.
5. How to process the sea food from spoilage.
6. How to store the sea food from spoilage.
7. Give some of the microbial spoilage of sea food.
8. Give some of the factors affecting the sea food spoilage.
9. Give some examples of chemical indicators for sea food spoilage.
10. What is the role of chemical indicators in sea food spoilage?
11. What is the histamine produces?
12. Give some examples for histamine produces.
13. Write the Role of histamine producer in sea food microbiology.
14. Define histamine.
15. What is tetrodotoxin?
16. What is brevetoxin?
17. Define ciguatera?
18. Define aflatoxins?
19. Give some of the sea food borne human pathogen bacteria.
20. What are the causative pathogenic organisms on sea food borne diseases?

Part-B

1. what are all the main causes of food spoilage?
2. How can we process and store the sea food.
3. Write the Factors affecting the food spoilage.
4. List out some neuro toxin.

5. Symptoms and causative agents of aflatoxin.
6. Detail note of brevitoxin.
7. List out some sea borne pathogens.
8. Preventive measures for sea borne diseases.
9. Discuss about histamine producer.
10. What are tetra doxin?

PART C

1. Evaluate the cause of sea food spoilage & how to evaluate it.
2. List out the spoilage caused during the food process & storage.
3. Summarize in depth about the sea food microbiology.
4. List out the microbial spoilage & factors affecting the food spoilage.
5. How will you identify the chemical indicators of microbial activity in sea food?
6. What are all the sea food borne human pathogens & list out their preventive measures?
7. Write some of the form of neurotoxins & cause of neurotoxic poisoning?
8. How to avoid the common food carcinogen & the safety measures to be taken?
9. List out the symptoms, poisoning, limits of various neurotoxin found in sea food.
10. Write about the sea food borne disease & its prevention measures.

UNIT V SEAFOOD EXPORT MANAGEMENT

Part-A

1. Name some of the sea food processing industries.
2. What is the work of sea food processing industries?
3. What are the schemes issued for sea food industries?
4. List out the schemes & grants for sea food industries.

5. What are the importance of schemes & grants for sea food industries?
6. What are the products exported in sea food industries?
7. Name some of the marine products exported.
8. What are the current trends in the market of sea food industries?
9. What is fisher folk work?
10. What is the role of fisher folks in sea food industries?
11. What is the relation between fisher folk & fish traders?
12. Give the importance of fish trade.
13. What are the measures taken to improve the fish trades?
14. What are the socio economic problems faced in sea food industries?
15. What is called socio economic problems?
16. Write the work of women in fisheries.
17. What are the consumer studies?
18. How to process the consumer studies?
19. What are the current market researches?
20. What is the role of export finance in sea food industries?

Part-B

1. Account on food processing industries.
2. What are the various issues for sea food industry promotion?
3. Account on marine product export industry.
4. Deal on socio economic problem in marketing.
5. Function of women in fisheries.
6. Discuss on consumer studies and market research.
7. Examine export finance.
8. Write the Work on fisher folk.
9. Explain market research.
10. List out the marine products.

PART C

1. List out the various food process industry in India and discuss about their schemes and promotion followed for exports.
2. How to categorize the function of sea food management.
3. Describe the various marine products exported with their current market trends.
4. Compare the relationship between fisher & fish trader in export.
5. Discuss the various socio economic problems in sea food export.
6. Illustrate the role of women in sea food export management.
7. Elaborate the consumer studies & market research in export management.
8. How will the export finance be constructed for marketing?
9. What is the main role of sea food management in marine food technology?
10. How to govern the important market trends and recommended study on research, finance to be carried out in export management?