FACULTY	AGRICULTURE, ENGINEERING AND NATURAL SCIENCES		
SCHOOL	AGRICULTURE AND FISHERIES SCIENCES		
DEPARTMENT	FOOD SCIENCE AND SYSTEMS		
SUBJECT	SEAFOODS TECHNOLOGY		
SUBJECT CODE	F3612SS		
DATE	NOVEMBER 2024		
DURATION	3 HOURS	**MARKS**	100

Second Opportunity Examination

Examiner: Mr. S. Emvula

Internal Moderator: Dr. S.C. Barrion

External Moderator: Dr. P.J. Williams.

This question paper consists of **one (1)** pages excluding this front page.

Instructions

- **Answer all five (5) questions**

Question 1

a) Write short notes on each of the following:

i) Fish chilling **[5]**

ii) Bivalve molluscs **[5]**

iii) Midwater trawl nets **[5]**

b) Discuss the importance of fishery management systems in Namibia. **[5]**

Question 2

a) Briefly explain the following operations applied in fish processing:

i) Washing **[5]**

ii) Gutting **[5]**

iii) Filleting **[4]**

b) Outline any two (2) factors affecting the chemical composition of fish. **[6]**

Question 3

a) List and explain any two (2) factors of consideration when choosing equipment and utensils used in fish processing plants. **[6]**

b) State the maximum percentage of glazing ice allowed on fish product. Provide an explanation for the limit of ice on glazed fish products. **[4]**

c) Discuss what personnel hygiene entails in fish processing plants. **[10]**

Question 4

a) State any two (2) unique technological advantages of individual quick freezing (IQF) method applied to fish product. **[3]**

b) Describe the canning process of Horse mackerel. **[10]**

c) Identify any three (3) causes of spoilage in canned fish product. For each cause provide an appropriate corrective action. **[7]**

Question 5

a) Describe three (3) biotoxins associated with sea foods. **[10]**

b) Discuss the process of manufacturing surimi. **[10]**

END OF THE EXAMINATION