UNIT VII - FISH PATHOLOGY

1. Whirling Disease is adisease.
A) Bacterial
B) Viral
C) Fungal
D) Protozoan
2) Pseudomonas punctate causesdisease.
A) whirling
B) Ich
C) dropsy
D) swimm bladder
3) If the pond contains all infected fish, it is better to destroy them by burial.
A) Shallow
B) deep
C) Slant
D) cover
5) Ichthyophthiriasis is also called as
A) Swim bladder
B) Dropsy
C) White Spot Disease
D) HLLE
6) is used in the treatment of Ichthyophthiriasis.
A) Diphenoxylate hydrochloride
B) Quinine hydrochloride
C) Hydroxyzine hydrochloride
D) Ammonium hydrochloride

7) A long term bath in Acriflavine Neutral or Forma-Green for seven days helps in
A) Saprolegniasis
B) Dropsy
C) Branchiomycosis
D) Kala ajar
8) <i>Ergasilus</i> can be treated successfully with a combination of 0.5 ppm
A) Sulphur
B) Copper sulphate
C) Magnesium dioxide
D) Ammonium hydroxide
9) Male <i>Lernaea</i> do not attack the
A) Fish
B) Toads
C) Snakes
D) Worms
10) Swim bladder disease also called
A) Bendover
B) Rollover
C) Flipover
D) Rollover
11)in the kidneys & fatty deposits in the liver causes the swim bladder in fishes.
A) Cyst
B) Mud
C) Stone
D) bile

12)To avoid	Head and Lateral Line Disease add_	to frozen foods.
A) Vitamins		
B) Carbohydra	ates	
C) Alkali		
D) Acid		
13) Ergasilus	is gill	
A) bug		
B) lice		
C) mite		
D) insect		
14) i	s used to control Argulus.	
A)Pottasium		
B) Balasum		
C) Nitrate		
D) Silicon		
15) Philometro	a produces nodules under the	
A) Skin		
B) Muscle		
C) Bone		
D) Stomach		
16) Branchion	nycosis is also called as	
A) Fin Rot		
B) Gill Rot		
C) Abdomen I	Rot	
D) Intestine R	ot	

17) Saprolegniasis disease is also called as
A) Gill Rot
B) Swim bladder
C) Water Mould Disease
D) Yellow fever
18) Fishes infected with dropsy is cured with 5 ppmfor 2 minutes dip bath
A) Potassium permanganate
B) Potassium dichromate
C) Potassium cyanide
D) Potassium monochromate

UNIT II- FISH AS FOOD

1. FPC is a	protein.
A) bacterial B) viral C) fish	
D) protozoan	
2) Maw of fish is goo	od source of
A) collagen	
B) fatC) carbohydrates	
D) vitamin	
3) Fish maw is made	up from fish
A) croaker	
B) salmon	
C) tilapia	
D) Crab	
4) Isinglass is high g	rade
A) carbohydrate	
B) collagen	
C) hormone	
D) enzyme	
5) To make emulsifie	eris dissolved in water is added to strained isinglass solution
A) gum	
B) oil	
C) omega fatty acid	
D) vit A	
6) is the se	econd most abundant biopolymer on earth next only to cellulose.
A) Keratin	
B) Chitin	
C) Glycogen	
D) Fibrin	

7) Largest source of chitin in India is
A) tilapia B) pomfret C) shrimp shell D) Bombay duck
8)at concentration of 0.2% acts as a cryoprotectant in fish flesh.
A) Monophosphates B) Polyphosphates C) Ammonium oxide D) Sodium Chloride
9)means deboned fish flesh washed with water and mixed with cryprotectatnts
A) Chikuwa B) Surimi C) hampen D) hotdog
10) Diameter of drum perforation should be mm in making of surimi.
A) 3-4 B) 5-8 C) 6-9 D) 7-9
11) Washing of minced fish with water removes soluble proteins
A) distilled B) chilled C) deionised D) mineral
12)of NaCl is used to remove water from meat.
A) 0.01-0.5 % B) 0.01-0.3 % C) 0.01-0.2 % D) 0.01-0.7 %

13) In making of surimi	of total protein is lost during the process
A) 30%	
B) 50%	
C) 12%	
D) 27%	
14) Chikuwa is kneaded product	made up from
A) toads	
B) pigeon	
C) fish	
D) frogs	
15) of NaCl is used in	making of Fish finger.
A) 2%	
B) 3%	
C) 4%	
D) 2%	
16) Chitin is	
A) Monosaccharide	
B) Protein	
C) Polysaccharide	
D) Fat	
17) Kamaboko is made from the	flesh of
A) crocodile	
B) sea otter	
C) turtle	
D) fish	
18) Gutted fish gives better	_ in mince
A) colour	
B) odour	
C) taste	
D) sense	

19) Surimi is the fish product having originated in
A) China
B) Russia
C) Japan
D) Combodia
20)is not produced by humans.
A) hormones
B) chitin
C) steroids
D) glycogen
21) is used in high cholesterol, obesity and crohns disease.
A) Dextrose
B) Chitin
C) Chitosan
D) Sucrose

Unit-3 Quality control, preservation and processing.

1)	Spoilage of fish results from the changes.
	A) Biochemical
	B) Chemical
	C) Hormonal
	D) Physical
2)	To chook the freshman of the fish
2)	To check the freshness of the fishis opened up.
	A) Fins
	B) Swim bladder
	C) Operculum
	D) Eyes
3)	In the fish eyes should be when buying.
	A) Opaque
	B) Glistening
	C) Dull
	D) None of the above
4)	accumulation in fishes in known as hypermia.
7)	A) Fat
	B) Blood
	C) Oils
	D) Vitamins
	D) Vitaliilis
5)	Rigor mortis means of death.
	A) Stiffness
	B) Stickiness
	C) Fattening
	D) Fastening
6)	After death aerobic oxidation ofstops.
	A) Carbohydrates
	B) Proteins
	C) Fats
	D) Vitamins
7)	In dead fishes anerobic oxidation of glucose leads to the formation of
')	A) Lactic acid
	B) HCl
	C) Nitric acid

0)	A ctomyocin typotort ATD-	+phosphoric acid+Contracted actomyosin
8)		+phosphoric acid+Contracted actomyosin
	A) ADP	
	B) GDP	
	C) CDP D) TDP	
	D) IDI	
9)	Setting of rigor mortis caused du	e to the disappearance of
	A) ATP	
	B) TTP	
	C) GTP	
	D) CTP	
10`	means self-breaking.	
- /	A) Photolysis	
	B) Autolysis	
	C) Hydrolysis	
	D) Phospholysis	
11	spoilage causes bell	ly husting
11,	A) Enzymatic	ry busting.
	B) Proteolytic	
	C) Lipolytic	
	D) Phospholytic	
	z) incopnorque	
12)	Rancidity is smell.	
	A) Unpleasant	
	B) Pleasant	
	C) Rotten egg	
	D) Fruity	
13	There is a rapid of 1	ipids found during oxidative rancidity.
,	A) Oxidation	
	B) Reduction	
	C) Deammination	
	D) Carboxylation	
1.4	To control manifile Coloradore	1.4 1
14,	To control rancidity, fishes should A) Anti-oxidants	id de supplied with
	,	
	B) MagnesiumC) Potassium	
	D) Ferrous	
	D) I CIIOUS	

15) Partial dehydration of the fishes by osmosis is done using A) NaCl		
/	Carbon dioxide	
C)	Water	
D)	Hydrogen	
16)	is the ancient method of preserving the fish.	
A)	Icing	
B)	Sun drying	
C)	Steaming	
D)	Canning	
17) Fig	h pickles are made using	
	Vinegar	
	Sulphuric acid	
	Citric acid	
	Tartaric acid	
D)	Tartaric acid	
18) Fre	ezing of fish is done with	
A)	Ice and salt	
B)	Ice and sugar	
C)	Sugar and salt	
D)	Only ice.	
19) Att	ack ofspoils the quality of fish.	
	Weed	
/	Microbes	
	Algae	
	Actinomycetes	
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Unit: Sea Weeds

1.		is also called as Sea Lettuce.
	a.	Ulva
	b.	Sargassum
	c.	Laminaria
	d.	Padina
2.		is a yellow pigment.
	a.	Xanthophyll
	b.	Chlorophyll
	c.	Phycoerytrin
	d.	Phycocyanin
3.	The th	allus of ulvoid species is
	a.	Flat and blade-like
	b.	Oval
	c.	Rectangular
	d.	Square
4.	Ulva c	occurs in the upper part of the
	a.	Littoral zone
	b.	Pelagic zone
	c.	Benthic zone
	d.	Bathypelagic
5.	Cup-sl	haped chloroplast is present in
	a.	Ulva
	b.	Sargassum
	c.	Laminaria
	d.	Padina
6.	Sargas	ssum occurs in zone.
	a.	Tropical and temperate
	b.	Temperate
	c.	Tropical
	d.	Pelagic
7.		is invasive brown seaweed.
	a.	Ulva
	b.	Sargassum
		Laminaria
	d.	Padina
8.	Lamin	aria is a brown seaweed commonly called as
	a.	Kelps
	b.	Sea Lettuce
	Ċ	Dulse

	d. Scum
9.	Laminaria is eaten as in Japan.
	a. Kombu
	b. Haidai
	c. Sea Lettuce
	d. Kelps
10.	Fucus is found in the intertidal zone.
	a. Intertidal
	b. Pelagic zone
	c. Benthic zone
	d. Bathypelagic
11	The blade of Every is controlly this leaned called as
11.	<u> </u>
	a. Midrib
	b. Lamina
	c. Filament
	d. Petiole
12.	Air bladders are found in
	a. Fucus
	b. Laminaria
	c. Sargassum
	d. Ulva
13.	Padina is called as
	a. Peacock's tail
	b. Sea Lettuce
	c. Kelps
	d. Haidai
14.	Fan-shaped or funnel-shaped fronds is present in
14.	a. Padina
	b. Fucus
	c. Laminaria
	d. Sargassum
15.	Both sides of Padina are thinly calcified and the margins tend to curl
	a. Inwards
	b. Outwards
	c. Lateral
	d. Marginal
16.	is a red alga.
-	a. Polysiphonia
	b. Laminaria
	c. Ulva