







AGR/Q5003 - Inland Capture Fisherman cum Primary Processor

Review Date - 01/06/2025

**Theory:**

S No.	Question Text	Choice 1	Choice 2	Choice 3	Choice 4	Correct Choice
1	What is the optimal temperature range for storage of canned goods?	20-25°C	15-20°C	10-15°C	5-10°C	Choice 3
2	Which material type fire extinguisher is ideal to extinguish the fire caused by kerosene, spirit and thinner?	Carbon dioxide	Foam	Drypowder	Water	Choice 2
3	Which chemical acts as antiseptic and imparts typical colour and flavour during fish smoking process?	Phenol	Acetic acid	Toulene	Benzene	Choice 1
4	Which among the following fish is commonly captured by trawlers fishing method?					Choice 3
5	Which among the following waste item can be thrown in the given bin? 	Fish gutted parts	Used nets and poles	Metal and cans	Blood stained blades	Choice 4

6	<p>The given is the image of which value added fish product?</p> 	Shashimi	Fish fingers	Pickled fish	Shushi	Choice 1
7	<p>Fill in the blank with the correct option. No fishing license is granted unless the _____ is satisfied regarding the grant of license.</p>	state government	central government	district magistrate	state navy	Choice 2
8	<p>Which among the given are the preferred methods employed to capture Tuna fish found in tropical regions?</p> <ol style="list-style-type: none"> <li>1. Pole</li> <li>2. Gill net</li> <li>3. Long lines</li> <li>4. Seine lines</li> </ol>	Only 2 and 3	Only 1 and 2	Only 1 and 3	Only 2 and 4	Choice 3
9	<p>Arrange the steps you will take for traditional fish drying process in correct chronological sequence.</p> <ol style="list-style-type: none"> <li>1. Expose the fish to pre heated oven or mechanical dryer</li> <li>2. The fish are thoroughly cleaned to remove any dirt, scales, or impurities</li> <li>3. The fish are then salted to enhance the preservation</li> <li>4. Internal organs are removed by the gutting process</li> <li>5. Leave fish at rest for a certain period of time to allow the salt to penetrate and distribute evenly</li> </ol>	42531	21435	45213	24351	Choice 4
10	<p>Arrange the given steps involved in sorting and grading captured fish in correct chronological sequence.</p> <ol style="list-style-type: none"> <li>1. Carry out gutting, dressing and cleaning of fish</li> <li>2. Discard the unsuitable fish if alive back into water from soil</li> <li>3. Slice the fish into smaller pieces as per the requirement or consumer preferences</li> <li>4. Start de-scaling the sorted fish and separate them into</li> </ol>	52413	52413	52413	52413	Choice 2

	large pieces 5. Prepare the sorting area and start identifying fishes					
11	Arrange the steps of harvesting fish using hooks and line fishing. 1. Connect the bobber to the fishing line 2. Then use right sinker then connect it to fishing line 3. Place swivel to prevent the connected line from twisting 4. Choose the right hook and connect it to the line	4213	2143	4321	2314	Choice 1
12	A chef used freshly minced fish, mixed it with binding ingredients, and then shaped into patties. Which among the given value added fish cuisine is he preparing?	Shushi	Fish cutlet	Sashami	Pickled fish	Choice 2

**Practical and Viva:**

S No.	Question Type	Question Text	Suggestion Solution	Equipment Required
1	Practical	Demonstrate the steps you will take to harvest fish using seine net fishing technique.	<ol style="list-style-type: none"> <li>1. Load seine into the seine reel</li> <li>2. Set the seine net at deep end of pond</li> <li>3. Pull the net once the fishes are enclosed</li> <li>4. Stop seining and pull net to the shore once captivity is complete</li> <li>5. Carefully remove captured fishes and sort out unwanted species</li> </ol>	<ol style="list-style-type: none"> <li>1. Seine reel</li> <li>2. Seine net</li> <li>3. Fishing boat.</li> </ol>
2	Viva	Mention some common life saving devices available on board for inland capture fisherman.	<ol style="list-style-type: none"> <li>1. Life jacket</li> <li>2. Life boat/raft</li> <li>3. Lifebelts</li> <li>4. Fire extinguisher</li> <li>5. Safety light</li> </ol>	

3	Viva	Mention different value added fish products available in market.	<ol style="list-style-type: none"><li>1. Pickled fish</li><li>2. Minced fish</li><li>3. Fish finger</li><li>4. Fish cutlet</li><li>5. Sashimi</li><li>6. Shushi</li></ol>	
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Sample Question Paper - Mercer-Mettl