### **Examination October 2020**

B.Sc. T.Y (Sem-VI)

#### 2110 Fishery Science Paper-XX Modern Trends in Fishery Science- II

#### Time: One Hour

instruction solve any 25 questions from Q.1 to Q.30 solve any 25 questions from Q.31 to Q.60

1 The Antibodies are grou	o of found in blood.		
(A)Amines	(B)Vitamins	(C)Minerals	(D)Proteins
2 There are major classes	of Ig are distinguishable by there m	nolecular weights, antigenic specific	cities.
(A)Two	(B)Three	(C)Four	(D)None of the above
3 YG is a protein with molec	ular weight around the		
(A)14,0000	(B)15,0000	(C)16,0000	(D)None of the above
4 YG & YM those are comp	osed of Chains of polypeptide.		
(A)2	<b>(B)</b> 3	(C)4	(D)None of the above
5 L&H chain of YG when se	parated from each other are found to	be polypeptides, consisting of	amino acids.
(A)200 – 210	<b>(B)</b> 210 – 220	(C)220 – 230	(D)None of the above
6 L chain is specificity desig	nated by		
(A)Lambda	(B)Kappa	(C)Both a & b	(D)None of the above
7 The fish antibodies migrate	ed electrophoretically more slowly the	han that of	
(A)Rat	(B)Man	(C)Rabbit	(D)None of the above
8 The antibodies of elasmobi	anches are similar to those of		
(A) Mammals	(B)Amphibia	(C)Birds	(D)None of the above
9 Goodreach & Nichols in fi	rst of all demonstrated the transplant	t rejection using a technique for	transplantation.
(A)Fin	(B)Scale	(C)Kidney	(D)None of the above
10 The group of antibodies an	d antigens polymorphism were first	reported by Cushing	
(A)1951	<b>(B)</b> 1952	(C)1953	(D)None of the above
11 The number of bacteria in	slime and on the skin of newly caug	ht ocean fish maybe as low as	
(A)100	<b>(B)</b> 200	(C)300	(D)None of the above
12 Live crabs are cooked at te	mperature upto to facilitate rer	noving the meat from the shell.	
(A)120 °C	<b>(B)</b> 121 °C	(C)122 °C	(D)None of the above
13 The marine satellite inform	ation service program is denoted by	·	
(A)MARSIS	(B)MSIS	(C)MSISP	(D)None of the above
14 The marine fish landing in	India was provisionally estimated	million ton during 1995.	
(A)2.26	<b>(B)</b> 2.27	(C)2.28	(D)None of the above
15 Bacterial count is less than	in the open sea away from	m the coast.	
(A)9/ml	(B)10/ml	(C)12/ml	(D)None of the above
16 Algae and play a key	role in the food chain in the water.		
(A)Protozoa	(B)Porifera	(C)Amphibia	(D)None of the above
17 Primary producers of an ac	uatic ecosystem are which perfe	orm chemosynthesis.	
(A)Phytoplankton	(B)Zooplankton	(C)Protozoa	(D)None of the above.
18 as a chemical preserva	tive		
(A)Calcium Chloride	(B) Sodium Chloride	(C)Magnesium Chloride	(D)None of the above
19 Fish maybe dry salted so a	s contain of salt.		
(A) 3-4 %	(B)4-5 %	(C)6-7%	(D)None of the above
20 Teleost is a response to ant	igenic stimulation demonstrated ear	ly in	

 ${\small 20} \ {\small Teleost} \ is \ a \ response \ to \ antigenic \ stimulation \ demonstrated \ early \ in \ \ldots.$ 

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Max. Marks: 50

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(A)1900	<b>(B)</b> 1910	(C)1920	(D)None of the above			
21 To demonstrate antibody-anti	gen reaction the following method is	s used				
(A)Immuno defusion	(B)Electrophoresis	(C)Spectrometry	(D)None of the above			
22 An individual serum sell has						
(A) Two class of Ig	(B) Three class of Ig	(C)Four Class of Ig	(D)None of the above			
23 In aquatic environment the high	gh concentration of microorganism	occurs at				
(A)Surface	(B)Bottom	(C)Both a&b	(D)None of the above			
24 An aerobic decomposers occu	ırs in					
(A)Pelagic zone	(B)Littoral zone	(C)Limnetic zone	(D)Benthic zone			
25 The soil bacteria includes						
(A) Azzotobactor	(B)Nitrosomonas	(C)Nitrobacter	(D)All of the above			
26 Ascomycetes is						
(A) Virus	(B)Bacteria	(C)Fungus	(D)None of the above			
27 is soil bacteria.						
(A)Coliforms	(B)Ascomycetes	(C)Azzotobactor	(D)None of the above			
28 Growth of phytoplankton dep						
(A)Carbon Dioxide	(B)water	(C)Nitrogen and Phosphorous	(D)All of the above			
29 convert soluble form of						
(A) Strepfococci faecali's	(B)Thiobacillus	(C)Sphaerrfilus	(D)E.Coli			
30 Bio-chemical chamges in the	substrate are brought by					
(A) Virus	(B)Bacteria	(C)Algae	(D)Fungi			
31 Antibodies are						
(A)Proteins	(B) Glycoproteins	(C)Carbohydrates	(D)None of the above			
32 Antibodies consists of						
(A) Two light chains and two heavy chains arranged in Y shaped configuration	(B)A light chain and two heavy chains arranged in a Y shaped configuration	(C)Two light chains and a heavy chain arranged in a Y shaped configuration	(D)All of this			
33 Light chains and heavy chains	s of antibodies are joined by					
(A)Hydrogen Bond	(B)Hydrophilic Bond	(C)Disulphide Bond	(D)None of the above			
34 The two identical light chains	of an antibody belongs to					
(A)Kappa Only	(B)Lambda Only	(C)Both a and b	(D)None of the above			
35 The branch of biology which	involves the study of immune syster	ns in all organisms is called				
(A)Zoology	(B)Microbiology	(C)Immunology	(D)None of the above			
<ul><li>(A)Zoology</li><li>36 of the following immunit</li></ul>		(C)Immunology	(D)None of the above			
		<ul><li>(C)Immunology</li><li>(C)Passive Immunity</li></ul>	<ul><li>(D)None of the above</li><li>(D)None of the above</li></ul>			
36 of the following immunit	y is obtained during a lifetime. (B)Active Immunity					
<ul><li>36 of the following immunit</li><li>(A) Acquired immunity</li></ul>	y is obtained during a lifetime. (B)Active Immunity					
<ul><li>36 of the following immunit</li><li>(A) Acquired immunity</li><li>37 There are types of anti</li><li>(A) 5</li></ul>	y is obtained during a lifetime. (B)Active Immunity bodies.	(C)Passive Immunity (C)2	(D)None of the above			
<ul><li>36 of the following immunit</li><li>(A) Acquired immunity</li><li>37 There are types of anti</li><li>(A) 5</li></ul>	y is obtained during a lifetime. (B)Active Immunity bodies. (B)3	(C)Passive Immunity (C)2	(D)None of the above			
<ul> <li>36 of the following immunit</li> <li>(A) Acquired immunity</li> <li>37 There are types of anti</li> <li>(A) 5</li> <li>38 Of the following cells is</li> <li>(A) Leukaemia</li> </ul>	y is obtained during a lifetime. (B)Active Immunity bodies. (B)3 involved in cell mediated immuni	(C)Passive Immunity (C)2 ity. (C)Mast cells	(D)None of the above (D)None of the above			
<ul> <li>36 of the following immunit</li> <li>(A) Acquired immunity</li> <li>37 There are types of anti</li> <li>(A) 5</li> <li>38 Of the following cells is</li> <li>(A) Leukaemia</li> </ul>	y is obtained during a lifetime. (B)Active Immunity bodies. (B)3 involved in cell mediated immuni (B)T cells	(C)Passive Immunity (C)2 ity. (C)Mast cells	(D)None of the above (D)None of the above			
<ul> <li>36 of the following immunit</li> <li>(A) Acquired immunity</li> <li>37 There are types of anti</li> <li>(A) 5</li> <li>38 Of the following cells is</li> <li>(A) Leukaemia</li> <li>39 of the following protect</li> </ul>	y is obtained during a lifetime. (B) Active Immunity bodies. (B) 3 involved in cell mediated immunity (B) T cells s our body against disease causity (B) Immune systems	<ul> <li>(C)Passive Immunity</li> <li>(C)2</li> <li>(C)Mast cells</li> <li>ing pathogens</li> </ul>	<ul><li>(D)None of the above</li><li>(D)None of the above</li><li>(D)None of the above</li></ul>			
<ul> <li>36 of the following immunit</li> <li>(A) Acquired immunity</li> <li>37 There are types of anti</li> <li>(A) 5</li> <li>38 Of the following cells is</li> <li>(A) Leukaemia</li> <li>39 of the following protect</li> <li>(A) Respiratory systems</li> </ul>	y is obtained during a lifetime. (B) Active Immunity bodies. (B) 3 involved in cell mediated immunity (B) T cells s our body against disease causity (B) Immune systems	<ul> <li>(C)Passive Immunity</li> <li>(C)2</li> <li>(C)Mast cells</li> <li>ing pathogens</li> </ul>	<ul><li>(D)None of the above</li><li>(D)None of the above</li><li>(D)None of the above</li></ul>			
<ul> <li>36 of the following immunit</li> <li>(A) Acquired immunity</li> <li>37 There are types of anti</li> <li>(A) 5</li> <li>38 Of the following cells is</li> <li>(A) Leukaemia</li> <li>39 of the following protect</li> <li>(A) Respiratory systems</li> <li>40 Hepatitis is an example of (A) Sub unit vaccine</li> </ul>	y is obtained during a lifetime. (B)Active Immunity bodies. (B)3 involved in cell mediated immuni (B)T cells s our body against disease causi (B)Immune systems	<ul> <li>(C)Passive Immunity</li> <li>(C)2</li> <li>(C)Mast cells</li> <li>ing pathogens</li> <li>(C)Digestive systems</li> <li>(C)Recombinant vaccine</li> </ul>	<ul><li>(D)None of the above</li><li>(D)None of the above</li><li>(D)None of the above</li><li>(D)None of the above</li></ul>			

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42 Interferons are			
(A)Cytokine barriers	(B)Physical barriers	(C)Cellular barriers	(D)None of the above
43 of the following cells of	the immune system do not perfo	orm phagocytosis.	
(A)Macro phage	(B)Neutrophil	(C)Basophil	(D)None of the above
44 Monocytes differentiate inte	o Kind of phagocytic cells.		
(A)Neutrophil	(B)β cell	(C)Macro phage	(D)None of the above
45 The chief spoilage organis	ms on smoked fish are		
(A)Molds	(B)bacteria	(C)Both a and b	(D)None of the above
46 A muddy odour of the fish	is attributed to		
(A) The growth streptomyces species in the mud at the bottom of the body of wate	(B) The mud at the bottom of the body water r	(C)The growth of pseudomonas species in the mud at the bottom of th body of the water.	(D)None of the above e
47 In chilled shrimp is chie	fly responsible for spoilage.		
(A)Achromobacter	(B)pseudomonas	(C)Micrococcus species	(D)None of the above
48 Marinated fish should not h	nave spoilage problems unless		
(A)The acid content is very high.	(B)The acid content is very lov enough.	v (C)The acid content is moderate.	(D)None of the above
49 The predominant kind of ba	acteria causing spoilage in fish a	t chilling temperature is	
(A) Species of pseudomonas	(B)Micrococcus	(C)Bacillus	(D)None of the above
50 The chief spoilage organis	ms on smoked fish are		
(A)Bacteria	(B)Molds	(C)Fungi	(D)None of the above
51 The bacteria most often inv	volved in the spoilage of fish are		
(A)Part of natural flora of the external slime of fishes and their intestinal contents	(B)Part of natural flora of the internal slime of fishes only		(D)None of the above
external slime of fishes and their intestinal contents		,	(D)None of the above
external slime of fishes and their intestinal contents 52 The red or pink colour of th	d internal slime of fishes only ne fish is generally caused from t	,	(D)None of the above (D)All of these
external slime of fishes and their intestinal contents 52 The red or pink colour of th (A)Sarcina	d internal slime of fishes only ne fish is generally caused from t	he growth of … (C)Molds	(D)All of these
external slime of fishes and their intestinal contents 52 The red or pink colour of th (A)Sarcina	d internal slime of fishes only ne fish is generally caused from t (B)Micrococcus	he growth of … (C)Molds	(D)All of these
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external slime of fishes and their intestinal contents 52 The red or pink colour of th (A) Sarcina 53 At higher temperature , the (A) Coliform bacteria 54 Normally , due to the holdin (A) Pseudomonas increase in	d internal slime of fishes only ne fish is generally caused from t (B)Micrococcus e souring of oysters maybe the re (B)Streptococci ng of the chilled fish (B)Achromobacters	he growth of (C)Molds esult of the fermentation of sugar (C)Lactobacilli (C)Flavobacteria increase temporarily and then	(D)All of these rs by (D)All of the above.
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