

Name of Course: XII Fisheries Technology (NA, NB, NC)

Paper I Aquaculture (NA)

**Blue Print**

Sr. No.	Unit	Objectives												Total	Total Marks with option	
		Knowledge			Understanding			Application			Skill					
		O	S	E	O	S	E	O	S	E	O	S	E			
01	Introduction to aquaculture.		2			4			2						<b>08</b>	15
02	Design, construction and maintenance of pond.	1			1	4				8			2		<b>16</b>	30
03	Village tank and their improvement.				1	4									<b>05</b>	05
04.	Principles of fish selection.								4						<b>04</b>	05
05	Culture of cat fish and air breathing fishes.				2				4				4		<b>10</b>	15
06	Aquaculture in running waters	1			1	4			2						<b>08</b>	10
07	Principles of brackish water fish culture	1			1		8								<b>10</b>	15
08	Culture of fresh water prawn.	1	4						1	2					<b>08</b>	10
09	Culture of live fish food.								2	4			2		<b>08</b>	10
10	Pearl culture.	1			1				1						<b>03</b>	05
	<b>Total:</b>	<b>5</b>	<b>6</b>		<b>7</b>	<b>16</b>	<b>8</b>	<b>4</b>	<b>18</b>	<b>8</b>			<b>8</b>		<b>80</b>	<b>120</b>
	<b>Total:</b>	<b>11</b>			<b>31</b>			<b>30</b>			<b>08</b>					

Name of Course: XII Fisheries Technology (NA, NB, NC)

Paper II Fish Farm Management (NB)

Blue Print

Sr. No.	Unit	Objectives												Total	Total Marks with option		
		Knowledge			Understanding			Application			Skill						
		O	S	E	O	S	E	O	S	E	O	S	E				
01	Identifying characters of fry and fingerlings	1	4		1	4		1	2				2			15	25
02	Types of nursery and rearing ponds.				1	2		1	4							08	15
03	Management of nursery and rearing ponds.	1	4		2			1		8	1		8			25	35
04.	Fish nutrition.	1			1	2		1	4		1					10	15
05	Fish diseases		2			4			4		1	4				15	20
06	Harvesting		2			2		1	2							07	10
	Total:	3	12		5	14		5	16	8	3	6	8			80	120
	Total:	15			19			29			17						

Name of Course: XII Fisheries Technology (NA, NB, NC)

Paper III Fish Preservation and Processing (NC)

Blue Print

Sr. No.	Unit	Objectives												Total	Total Marks with option	
		Knowledge			Understanding			Application			Skill					
		O	S	E	O	S	E	O	S	E	O	S	E			
01	Processing of fish		4		1										5	10
02	Handling and transport of fresh fish							1					4		5	10
03	Preservation of fresh fish		2			4			2	8		4		20	30	
04.	Fish byproducts	1	2			4		1	2					10	15	
05	Packaging	1			1	2		1			1	2		8	10	
06	Quality control		4		1	2		1	2					10	15	
07	Fish marketing	1			1						1	4		7	10	
08	Fish microbiology	1		8	1			1	4					15	20	
	Total:	4	12	8	5	12		5	10	8	2	14		80	120	
	Total:	24			17			23			16					

Name of Course: XII Fisheries Technology (NA, NB, NC)

Paper I Aquaculture (NA)

Time: 3 Hrs.

Marks : 80

A) Unitwise Distribution of Marks:

Sr. No.	Units	Marks	Marks with Option
1	Introduction to aquaculture.	08	15
2	Design, construction and maintenance of pond.	16	30
3	Village tank and their improvement.	05	05
4	Principles of fish selection.	04	05
5	Culture of cat fish and air breathing fishes.	10	15
6	Aquaculture in running waters	08	10
7	Principles of brackish water fish culture	10	15
8	Culture of fresh water prawn.	08	10
9	Culture of live fish food.	08	10
10	Pearl culture.	03	05
Total:		80	120

B) Objectivewise Distribution of Marks:

Sr. No	Units	Marks	Marks
1	Knowledge	11	18
2	Understanding	31	45
3	Application	30	45
4	Skill	08	12
Total:		80	120

C) Questionwise Distribution of Marks:

Sr. No	Units	Percentage of marks	Marks	Marks with option
1	Objective (O)	20	16	16
2	Short Answer (SA)	60	48	72
3	Long answer (LA)	20	16	32
Total:		100	80	120

Name of Course: XII Fisheries Technology (NA, NB, NC)

Paper II Fish Farm Management (NB)

Time: 3 Hrs.

Marks : 80

A) Unitwise Distribution of Marks:

Sr.No	Units	Marks	Marks with Option
1	Identifying characters of fry and fingerlings	15	25
2	Types of nursery and rearing ponds.	08	15
3	Management of nursery and rearing ponds.	25	35
4	Fish nutrition.	10	15
5	Fish diseases	15	20
6	Harvesting	07	10
	Total:	80	120

B) Objectivewise Distribution of Marks:

Sr. No.	Units	Marks	Marks
1	Knowledge	15	22
2	Understanding	19	28
3	Application	29	44
4	Skill	17	26
	Total:	80	120

C) Questionwise Distribution of Marks:

Sr. No.	Units	Percentage of marks	Marks	Marks with option
1	Objective (O)	20	16	16
2	Short Answer (SA)	60	48	72
3	Long answer (LA)	20	16	32
	Total:	100	80	120

Name of Course: XII Fisheries Technology (NA, NB, NC)

Paper III Fish Preservation and Processing (NC)

Time: 3 Hrs.

Marks : 80

A) Unitwise Distribution of Marks:

Sr. No.	Units	Marks	Marks with Option
1	Processing of fish	05	10
2	Handling and transport of fresh fish	05	10
3	Preservation of fresh fish	20	30
4	Fish byproducts	10	15
5	Packaging	08	10
6	Quality control	10	15
7	Fish marketing	07	10
8	Fish microbiology	15	20
	Total:	80	120

B) Objectivewise Distribution of Marks:

Sr. No.	Units	Marks	Marks
1	Knowledge	24	36
2	Understanding	17	25
3	Application	23	35
4	Skill	16	24
	Total:	80	120

C) Question wise Distribution of Marks:

Sr. No.	Units	Percentage of marks	Marks	Marks with option
1	Objective (O)	20	16	16
2	Short Answer (SA)	60	48	72
3	Long answer (LA)	20	16	32
	Total:	100	80	120

Format of Question Paper

Name of Course: XII Fisheries Technology (NA, NB, NC)

Time : 3.00 Hours

Marks : 80

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Note: 1) All questions carry equal marks.

2) Figures to right indicate full marks.

3) Draw well labelled diagrams wherever necessary.

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Q.1 A) Fill in the blanks using correct alternatives.

06 marks

i) (a,b,c,d)

ii) (a,b,c,d)

iii) (a,b,c,d)

iv) (a,b,c,d)

v) (a,b,c,d)

vi) (a,b,c,d)

B) Match the pairs.

05 marks

Group A

Group B

1

a

2

b

3

c

4

d

5

e

C) Mention true or false

05 marks

1)

2)

3)

4)

5)

Q.2 Answer in brief( any eight)

16 marks

1)

7)

2)

8)

3)

9)

4)

10)

5)

11)

6)

12)

Q.3 Attempt any Four.

16 marks

- 1)
- 2)
- 3)
- 4)
- 5)
- 6)

Q.4 Attempt any Four.

16 marks

- 1)
- 2)
- 3)
- 4)
- 5)
- 6)

Q.5 A) Long answer question .

08 marks

OR

Long answer question

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B) Essay type question.

08 marks

OR

Essay type question.

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