

20U635

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Name: .....

Reg.No: .....

**SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2023**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19U FTL6 B16 - TECHNOLOGY OF ANIMAL FOODS**

(Food Technology - Core Course)

(2019 Admission onwards)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

**Part A** (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Define resting.
2. Recognize the word suspects in atemortem inspection.
3. List the general methods of post mortem inspection.
4. Recall marbling.
5. List any two functions of phosphates as curing agent.
6. Define raw sausages.
7. List the factors affecting the quality of cured meat.
8. List the stages of dehydration.
9. Find the antibiotics used in meat preservation.
10. List the uses of hide or skin.
11. Recall any two characteristics of AA grade egg.
12. Define emulsification.
13. Define freezing of egg.
14. Define wet salting in fish.
15. List any two uses of fish gelatin.

**(Ceiling: 25 Marks)**

**Part B** (Paragraph questions)

Answer *all* questions. Each question carries 5 marks.

16. Demonstrate the steps involved in pig slaughtering.
17. Discuss the difference between Ham and Bacon.

18. Explain continuous rendering process.
19. Describe the steps in leather making.
20. Explain the evaluation of egg quality.
21. Describe the oil treatment of egg preservation.
22. Explain different types of salting in fish.
23. Detect the processing and uses of Chitosan.

**(Ceiling: 35 Marks)**

**Part C (Essay questions)**

Answer any *two* questions. Each question carries 10 marks.

24. Detect the methods involved in Slaughtering of sheep.
25. Conclude different low temperature Preservation techniques of meat.
26. Examine the effect of cooking on egg.
27. Conclude different long term preservation methods of fish.

**(2 × 10 = 20 Marks)**

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