

22U466

(Pages: 2)

Name:

Reg.No:

FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC4 TM10 - TECHNOLOGY OF MEAT AND EGG

(Food Processing Technology - Skill Component Course)

(2021 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. What are the post-mortem changes in meat?
2. What happens when glycogen is breakdown after slaughtering?
3. What is tenderness of meat?
4. Write the difference of Ham and Bacon?
5. What are the different types of casings?
6. How freezing gives a preservation effect on meat?
7. Why rendering is essential?
8. What is dry rendering?
9. Write the uses of medicinal and pharmaceutical uses of Hides and skin.
10. Write the egg grades established by USDA.
11. Write four uses of egg in bakery industry.
12. Write the low temperature preservation method of egg.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. What are the factors affecting tenderness of meat?
14. Write the main functions of curing ingredients in meat.
15. Write in detail about steps in Casing processing.
16. Write the thermal treatments used for meat preservation.

17. How Irradiation, chemicals and antibiotics preserve meat and meat products?
18. Write in detail about animal by- products.
19. Write the factors affecting coagulation of egg protein.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 10 marks.

20. Write the definition, composition and nutritive value of meat.
21. Explain the composition and nutritive value of egg.

(1 × 10 = 10 Marks)
