

21U635

(Pages: 2)

Name:

Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2024

(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 slaughtering.
2. Define spitting.
3. Recall deboning.
4. List important minerals in meat.
5. Find any two difference between ham and bacon.
6. List any two uses of soy based emulsion.
7. List the factors affecting the quality of cured meat.
8. List the chemicals used in meat preservation.
9. Define liming.
10. Define scudding.
11. List the parts of egg.
12. Recall the factors affecting coagulation of egg.
13. List the common preservation methods of egg.
14. Find the important vitamins in fish.
15. List the types of FPC.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Summarize the principles and judgements of Antemortem inspection.

17. Summarize the advantages and disadvantages of pickle curing.
18. Describe the freezing method of meat preservation.
19. Describe the irradiation method of meat preservation.
20. Discuss the industrial application of egg.
21. Describe the oil treatment of egg preservation.
22. Explain different types of salting in fish.
23. Demonstrate the processing and uses of fish glue.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Assess the principles and guidelines of Post mortem examination.
25. Categorize the uses of meat byproducts in detail.
26. Categorize the factors and measures of egg quality.
27. Categorize the uses of fish byproducts in detail.

(2 × 10 = 20 Marks)
