

23U466

(Pages: 2)

Name :

Reg. No :

FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2025

(CBCSS-UG)

(Regular/Supplementary/Improvement)

CC21U SDC4 TM10 - TECHNOLOGY OF MEAT AND EGG

(Food Processing Technology - Skill Component Course)

(2021 Admission onwards)

Time: 2 Hours

Maximum: 60 Marks

Credit: 3

Part A (Short answer questions)

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

1. Write the difference between white meat and red meat.
2. What are the changes in meat during pre- Rigor stage?
3. What are the changes in meat muscle during ageing?
4. Write about Injection curing method.
5. What are the features of artificial cellulose?
6. Define canning.
7. Write the classification of By-product.
8. What is rendering?
9. What are the uses of Horn and Hoof?
10. What is candling?
11. Define thermostabilization.
12. Write the 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 in detail about processed products of pig.
15. Write about different types of sausages.
16. Write about the preservation method of meat.
17. How Irradiation, chemicals and antibiotics preserve meat and meat products?

18. Write in detail about Horns and Hoofs.
19. What are the changes during egg storage?

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. What is the importance of meat inspection before and after slaughtering?
21. Explain the composition and nutritive value of egg.

(1 × 10 = 10 Marks)
