

**22U636**

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Name : .....

Reg. No : .....

**SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2025**

(CBCSS-UG)

(Regular/Supplementary/Improvement)

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

(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. Explain terefa.
2. Define shackling.
3. Define procurement.
4. Define rigormortis.
5. Define country Ham.
6. Recall chilling of meat.
7. Explain the process of irradiation.
8. List any two advantages of rendering.
9. List the applications of egg in industry.
10. Define refrigeration of egg.
11. Define biochemical spoilage of fish.
12. List any two demerits of fish preservation.
13. List any two uses of fish protein concentrate.
14. Define fish ensilage.
15. Name different fish byproducts.

**(Ceiling: 25 Marks)**

**Part B (Paragraph questions)**

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

16. Summarize the objectives of Antemortem inspection.
17. Explain combination curing.

18. Summarize the factors affecting the quality of cured meat.
19. Describe the chemical methods of meat preservation.
20. Summarize the uses of hoofs and horn.
21. Explain the changes of egg which are caused by micro organisms.
22. Explain the factors which affects the coagulation of egg.
23. Describe the oil treatment of egg preservation.

**(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. Demonstrate the processing of Sausages.
26. Analyze meat rendering in detail.
27. Categorize the factors and measures of egg quality.

**(2 × 10 = 20 Marks)**

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