

24U490

(Pages: 2)

Name:

Reg.No:

FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2026

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21USDC4TM10 - 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. How general inspection of carcass is done in post mortem examination?
2. What are the changes in meat during post- Rigor stage?
3. What is cooking loss?
4. What are the advantages of curing?
5. Define sausages and write about 2 parts in sausage fillings.
6. Write the aim of freezing in meat preservation.
7. What is wet rendering?
8. Write the uses of Hides.
9. What are the uses of Horn and Hoof?
10. Write the important nutrients in egg.
11. How internal quality of egg is determined?
12. What is thermostabilization?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. What are the methods commonly used for increasing the tenderness of meat?
14. Write the processing of Ham and Bacon.
15. Write in detail about steps in sausage processing.
16. Define Canning and write the steps in canning of meat.

17. How irradiation, chemicals and antibiotics preserve meat and meat products?
18. Write in detail about animal by- products.
19. Write low temperature preservation methods in egg.

(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. Write a note on microbial spoilage and changes during egg storage.

(1 × 10 = 10 Marks)
