

23U636

(Pages: 2)

Name:

Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2026

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19UFTL6B16 - 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. Define stunning.
2. Define rigormortis.
3. Define soy based emulsion.
4. Define rendering.
5. Recall the uses of hoofs and horns.
6. Define scudding.
7. List any two characteristics of A grade egg.
8. List the quality characteristics of egg.
9. Define aeration.
10. List the common preservation methods of egg.
11. Define chilling of fish.
12. List any two demerits of fish preservation.
13. List any two nutritional importance of fishmeal.
14. List any two uses of pearl essence.
15. Find any two uses of fish glue.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Summarize the principles and judgements of Postmortem inspection.

17. Demonstrate the steps involved in sheep slaughtering.
18. Summarize the advantages and disadvantages of pickle curing.
19. Summarize the factors affecting the quality of cured meat.
20. Describe the freezing method of meat preservation.
21. Describe the dehydration methods of meat preservation.
22. Describe the chemical methods of meat preservation.
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 Ante mortem examination.
25. Detect the methods involved in Slaughtering of pig.
26. Analyze the commercial processing of Ham and Bacon.
27. Categorize the factors and measures of egg quality.

(2 × 10 = 20 Marks)
