

20U472

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Name:

Reg. No.....

FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2022

(Regular/Supplementary/Improvement)

CC18U SDC4 TM16 - TECHNOLOGY OF MEAT ANDEGG

(B.Voc. Food Processing Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART- A

Answer *all* questions. Each question carries 1 mark.

1. Presence of bacteria is the indication of fecal contamination of meat.
2. are the ingredients that are used for the meat curing.
3. is responsible for the color of egg shells.
4. Irradiation is also known as
5. is responsible for the color of meat.
6. is the freezing temperature of meat.
7. are the natural enzymes used for the tenderization of meat?
8. Commercial table eggs are graded based on
9. Electrical stunning is under method of slaughtering.
10. Cold sterilization is also called as

(10 × 1 = 10 Marks)

PART- B

Answer any *eight* questions. Each question carries 2 marks.

11. Write about antibiotics used in preservation of meat.
12. Differentiate between ham and bacon.
13. Comment on rendering.
14. What is ageing and its importance?
15. Write on sausage and its classification.
16. Explain any three stunning methods.
17. Comment on any three egg preservation methods.
18. Give the effect of cooking on texture of meat.
19. What are different types of casing and its application?
20. How is aircell size and quality of egg related?
21. What is emulsion and its importance in sausage making?
22. What is thermal processing?

(8 × 2 = 16 Marks)

PART- C

Answer any *six* questions. Each question carries 4 marks.

23. Composition and structure of meat.
24. Explain the processing of casing?
25. Write about the industrial uses of eggs.
26. How irradiation is important in meat preservation.
27. What are the methods of curing?
28. Explain the byproducts processing of meat.
29. What are the factors affecting the egg quality?
30. Explain ante-mortem and post mortem inspection of meat.
31. What is meant by humane method of slaughtering and list out its examples.

(6 × 4 = 24 Marks)

PART- D

Answer any *two* questions. Each question carries 15 marks.

32. Explain the slaughtering steps of poultry and sheep.
33. What is sausage? Describe in detail- different ingredients and processing steps involved in the preparation of sausage with flow diagram,
34. What are the preservation methods used for meat in the food industry?
35. Explain:
 - (a) Postmortem changes and ageing of meat.
 - (b) Factors affecting tenderness of meat.

(2 × 15 = 30 Marks)
