

21U465S

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Name:

Reg. No:

FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2023

(Food Processing Technology – Skill Component Course)

CC18U SDC4 TM16 – TECHNOLOGY OF MEAT AND EGG

(2018 to 2020 Admissions – Supplementary/Improvement)

Time: Three Hours

Maximum: 80 Marks

PART A

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

1. is the process of preservation by thermal sterilization of product held in hermetically sealed containers?
2. Expand PSE and DFD meat.
3. & are most popular cured product obtained from pork.
4. is a process that converts waste animal tissue into usable material.
5. is an enzyme used for meat tenderization?
6. Irradiation is also known as
7. Albumen constitutes of % of total egg weight.
8. Chemical used to arrest yeast growth are
9. Ten million rad is equivalent to
10. and are the two ingredients that must be used in curing of meat.

(10 × 1 = 10 Marks)

PART B

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

11. What is the importance of stunning before slaughtering?
12. Write the objectives of meat inspection.
13. What is segregated slaughter?
14. What is known as Animal Heat?
15. Write the main function of curing ingredients Nitrates and Nitrites.
16. Write about any two processed product of meat.
17. Write the classification of By-product.
18. What is Rendering?
19. What is Bloom?
20. What is candling?
21. What is thermo stabilization?
22. Write uses of Horn and Hoof.

(8 × 2 = 16 Marks)

PART C

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

23. What is slaughtering and write three common methods?
24. What are the post mortem changes in meat?
25. Write in detail about processed products of pig.
26. Write in detail about steps in sausage processing.
27. How Irradiation, chemicals and antibiotics preserve meat and meat products?
28. Write in detail about by-products of Hides and Skin.
29. Write about the grading and industrial uses of egg.
30. What are the changes in meat during pre- rigor stage?
31. Write the composition and nutritional value of egg.

(6 × 4 = 24 Marks)

PART D

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

32. Describe the processing steps in sausage and casings.
33. Explain about Pre- slaughter handling and inspection procedure.
34. Draw the structure of egg and explain the structural components.
35. Write in detail about preservation methods of meat.

(2 × 15 = 30 Marks)
