

**21U468**

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Name: .....

Reg. No.....

**FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2023**

(Food Processing Technology – Skill Component Course)

**CC21U GEC4 TM10 – TECHNOLOGY OF MEAT AND EGG**

(2021 Admission - Regular)

Time: 2 Hours

Maximum: 60 Marks

Credit: 3

**PART A** (Short answer type)

Answer *all* questions. Each question carries 2 marks.

1. Define Game meat.
2. What is the primary cause of Rigor- mortis?
3. Why Ante- mortem examination is necessary in slaughtering?
4. Write about Combination method of curing.
5. What are the different types of casings?
6. Write the equipments used for thermal treatment.
7. Write the advantage of refrigeration of carcass.
8. What is cold sterilization?
9. What is restructured meat?
10. Write the uses of Hides.
11. Write the important nutrients in egg.
12. What is thermostabilization?

**(Ceiling: 20 Marks)**

**PART B** (Paragraph type questions)

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

13. What are the changes in meat during pre- rigor stage?
14. Write about advantages of curing.
15. Write about different types of sausages.
16. Write the thermal treatments used for meat preservation.
17. Write in detail about by-products Hides and Skin.
18. Write the composition and nutritional value of egg.
19. Write in detail about different preservation method of egg.

**(Ceiling: 30 Marks)**

**PART C** (Essay type)

Answer any *one* question. The question carries 10 marks.

20. Briefly explain different methods of slaughtering.
21. Explain the processing steps of casings.

**(1 × 10 = 10 Marks)**

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