



QP CODE: 25020836



Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE / MERCY CHANCE
EXAMINATIONS, FEBRUARY 2025**

Sixth Semester

B.Sc Food Science & Quality Control Model III

**CORE COURSE - FQ6CRT02 - TECHNOLOGY OF MEAT, FISH AND POULTRY
PRODUCTS**

2017 Admission Onwards

831BDD3E

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define electrical stunning.
2. Add a note on role of veterinary inspector.
3. What are sausages?
4. Write about plate freezing.
5. Which type of fish products are preserved by IQF method?
6. What are the advantages of CO₂ gas in MAP?
7. How egg is stored by freezing?
8. Comment on interior quality parameters of egg.
9. What is rooster and stag?
10. Comment on irradiation of poultry meat.
11. What are the reagents used in determination of nitrite?
12. List out the factors included in documentation of HACCP.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Write a brief note on proteins, pigments and carbohydrates in meat.
14. What are the changes occurring in meat during processing?
15. Differentiate wet curing and dry curing.
16. Explain the steps involved in canning process.
17. With the help of a diagram write the structure of an egg.
18. Discuss about cooking properties of egg white proteins.
19. Write a note on poultry feather byproducts.
20. Write about determination of TVN and FFA.
21. Write about elements of a slaughter house.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain the preservation methods of meat.
23. Explain byproducts and waste utilization of poultry.
24. With the help of a flow chart explain the manufacturing process of chicken sausage.
25. Elaborate quality assurance in seafood processing using GHP and HACCP.

(2×15=30)

