



24001078

**QP CODE: 24001078**

**Reg No** : .....

**Name** : .....

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, MARCH 2024**

**Sixth Semester**

B.Sc Food Science & Quality Control Model III

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

2017 Admission Onwards

0214479F

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. What are the methods of meat tenderization?
2. Comment on types of freezers.
3. Write a brief note on holding pens.
4. Define wet curing.
5. Add a note on quick freezing.
6. What are the advantages of CO<sub>2</sub> gas in MAP?
7. Write the steps involved in refrigeration and freezing of egg.
8. What is AA grade of egg?
9. What is rooster and stag?
10. Comment on irradiation of poultry meat.
11. Add a brief note on TVB-N and fish quality.
12. Write some examples of hazards in meat processing.

(10×2=20)

**Part B**

*Answer any **six** questions.*

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





13. What are the changes occurring in meat during processing?
14. Elaborate on Ham.
15. Explain any two preservation methods used in fish industry.
16. Add a short note on different methods of chilling.
17. Write a short note the formation of egg and draw a figure explaining egg formation.
18. Add a detailed note on egg yolk composition.
19. Discuss about utilization of poultry manure.
20. Briefly explain different methods for testing rancidity.
21. Explain canning process of seafoods.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

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

22. Explain the changes in meat during cooking.
23. Explain byproducts and waste utilization of poultry.
24. Explain the steps involved in processing of poultry.
25. Discuss about good abattoir practices and GHP in a meat processing industry.

(2×15=30)

