



QP CODE: 25022232



Reg No :

Name :

M.Sc DEGREE (CSS) SPECIAL REAPPEARANCE EXAMINATION, APRIL 2025

Third Semester

M.Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010302 - TECHNOLOGY OF MILK,MEAT,POULTRY & FISH

2019 ADMISSION ONWARDS

267D117B

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Mention the pigments present in milk.
2. Discuss on MBRT test for milk.
3. Describe various types of cream.
4. Describe the process of cheddaring.
5. Write down the flow diagram for the manufacture of WMP and SMP.
6. Write on the pigments present in meat.
7. Comment on HAM.
8. Write on drying methods in fish.
9. Describe the process of fish hydrolysate.
10. Explain any 2 factors that affect quality of egg.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Illustrate Milk is an "almost ideal food".
12. Explain the condensing process of milk.
13. Explain the manufacturing of Dahi.
14. Explain the pre-slaughter care for meat animals.
15. Write on the freezing method for meat preservation.





16. Detail on ciguatera toxins.
17. Detail on Squalene and collagen.
18. Briefly explain the stunning and dressing procedures for poultry.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Detail on the ingredients of ice-cream.
20. Explain the different methods employed for the packaging of meat.
21. Write on
 1. Fish Meal
 2. Fish oil
 3. Fish protien concentrates.
22. Explain in detail about the preservation methods of egg.

(2×5=10 weightage)

