



QP CODE: 24026926



24026926

Reg No :

Name :

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

Third Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS3CRT08 - PROCESSING TECHNOLOGY OF ANIMAL FOODS

2017 Admission Onwards

651674B0

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. What do you understand by the term primary processing?
2. How is skim milk prepared?
3. What is dry salting?
4. State the functions of milk sugar in icecream.
5. Define channa.
6. What are the changes which take place in egg during storage?
7. List the various egg products.
8. Give the composition of meat.
9. Write on criteria for antemortem of meat.
10. What do you understand by curing ?
11. Give the composition of fish.
12. Write on fish oils.

(10×2=20)

Part B

*Answer any **six** questions.*

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





13. Briefly explain Post harvest technology.
14. Briefly explain on the processing of processed cheese.
15. Explain on the defects of condensed milk.
16. Distinguish between srikhand and Dahi.
17. Explain the factors affecting the quality of egg.
18. Write on canning of meat.
19. Classify sausages.
20. Write on the classification of poultry.
21. What are the different types of seafood.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Explain in detail about the culture, composition , nutritive value ,preperation and uses of Youghurt.
23. Explain in detail on the structure, composition, nutritive value and state its definition.
24. Write elaborately on the processing of Bacon and Ham and discuss in detail about its health effects on consumers on consumption at a regular basis.
25. Elaborate on any three methods of fish processing and elaborate on the types of spoilage in fish and its presrvation techniques.

(2×15=30)

