



QP CODE: 25047259



25047259

Reg No :

Name :

M.Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2025

Third Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

Core Course - FQ010302 - TECHNOLOGY OF MILK,MEAT,POULTRY & FISH

2019 ADMISSION ONWARDS

3FE39BE2

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. List down the major and minor nutrients present in milk.
2. Describe HTST pasteurization.
3. Illustrate the flow chart for the manufacture of butter.
4. Write the flowchart for the manufacturing of ice-cream.
5. Describe the uses of khoa.
6. Write on cryovac method of meat packaging.
7. Write down the steps for meat canning.
8. Describe pufferfish toxin.
9. Write a note on shark fin rays and its economic value as a byproduct.
10. Write on the pasteurization process of egg.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Write the flow charts for the manufacturing process of Toned milk, Double toned milk and standardized milk.
12. Explain the factors influencing the fat percentage of cream during manufacturing.
13. Comment on different sources of rennet.
14. Briefly explain different muscle proteins.





15. Describe Ageing of Dressed Carcasses.
16. Write a note on fish products.
17. Detail on Fish hydrolysate, its preparation and uses.
18. Describe some poultry products.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Detail on the manufacture of condensed milks.
20. Detail on the processing of meat products.
21. Briefly explain the methods for the preservation of fish.
22. Describe how the quality of egg is determined.

(2×5=10 weightage)

