

MAHATMA GANDHI UNIVERSITY, KOTTAYAM MGU-UGP (HONOURS) PRACTICAL
MODEL QUESTION PAPER FIFTH SEMESTER
Discipline Specific Course (DSC)
MG5DSCFSQ300 - TECHNOLOGY OF MEAT, FISH, EGG AND POULTRY
(2024 ADMISSION ONWARDS)

Duration : 2 Hours

Maximum Marks: 35

Remember (K), Understand(U), Apply(A), Analyse(An), Evaluate(E), Create(C), Skill(S), Interest(I) and Appreciation(Ap)

1. Preparation of fried chicken

- Experiment-5
- Procedure-3
- Result-2

(10x1=10)

[C]/[CO 4]

2. Preparation of custard

- Experiment-2
- Procedure-2
- Result-1

(5x1=5)

[C]/CO 4]

3. Write the procedure for the preparation of fish pickle

(5x1=5)

[C]/ [CO 4]

4. Write the procedure for the preparation of

(5x1=5)

[C]/ [CO 4]

5. Viva

(5x1=5)

[C]/ [CO 4]

6. Lab record

(5x1=5)

[C]/ [CO 4]

MAHATMA GANDHI UNIVERSITY
B.Sc. Degree (Honours) Practical Examinations, October 2026
Fifth Semester
MG5DSCFSQ301
DAIRY TECHNOLOGY PRACTICAL

Time: 2 Hours

Total Mark: 35

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|---|---|
| 1. Produce good quality paneer from the given milk sample.
a) Principle and procedure – 5 marks
b) Preparation – 3 marks
c) Product presentation – 2 marks | [C]/[CO4]

(10 marks) |
| 2. Estimate the titratable acidity of the given milk sample.
a) Principle – 2 marks
b) Procedure – 2 marks
c) Result – 1 mark | [C]/[CO4]

(5 marks) |
| 3. Describe the principle and procedure for the preparation of curd. | [U]/[CO4]

(5 marks) |
| 4. Describe the principle and procedure for the preparation of butter. | [U]/[CO4]

(5 marks) |
| 5. Lab Record | (5 marks) |
| 6. Viva | (5 marks) |