



QP CODE: 22100547



Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, APRIL 2022**

**Third Semester**

B.Sc Food Science & Quality Control Model III

**Core Course - FS3CRT08 - PROCESSING TECHNOLOGY OF ANIMAL FOODS**

2017 Admission Onwards

5A379295

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. State any two importance of food processing.
2. How is vitamin D fortified into milk?
3. Short note on churning.
4. What is the specific gravity of condensed milk?
5. Define rabri.
6. Grading of egg as per Indian standards.
7. Write short note on scrambled egg.
8. Write any three precautionary measures to be taken before slaughter.
9. Define the term sausage.
10. Write the composition of poultry.
11. Explain sun drying of fish.
12. What is FPC?

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. Mention the chemical changes that occur in food processing.
14. Briefly explain on the defects occur in butter oil. Explain on its preventive measure.
15. Explain on the ingredients used in ice-cream and its functions.
16. Explain on the nutritive value of bioyoghurt.
17. Differentiate between egg white proteins and egg yolk proteins.





18. Write down the classification of meat.
19. Write on canning of meat.
20. Write on the packaging 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. Elaborate spray drying system. Detail on the specification, composition. Differentiate between whole and skim milk powder and according to you which carries the most health benefits?
23. Explain the role of egg in cookery.
24. Elaborate in detail on the grading and tenderizing procedures for meat.
25. Detail on the definition, composition and classification of fish.

(2×15=30)

