



23127029

**QP CODE: 23127029**

**Reg No** : .....

**Name** : .....

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE  
EXAMINATIONS, OCTOBER 2023**

**Third Semester**

B.Sc Food Science & Quality Control Model III

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

2017 Admission Onwards

819AF4D7

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Define Post Harvest Technology.
2. Write short note on the uses of butter?
3. Functions of stabilisers in icecream.
4. Mention the different types of cheese.
5. What do you understand by the term Sweetened Dahi?
6. List the composition of egg.
7. Explain drop water test.
8. Write on criteria for antimortem of meat.
9. What is ageing of meat?
10. Write the nutritive value of poultry.
11. Give any one classification of fish.
12. What do you understand the term fish processing?

(10×2=20)

**Part B**

*Answer any **six** questions.*

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





13. Types of food processing. Explain on primary processing & secondary processing
14. Briefly explain any three types of milk based on its fat content and its processing including advantages and disadvantages.
15. Explain on the packaging and storage of butter oil.
16. Which is different type of yogurt? How are they prepared?
17. Explain in detail on egg processing.
18. Explain the term meat and its nutritive value.
19. What are the ingredients for the processing of sausage?
20. Differentiate between the processing of Bacon and Ham.
21. Differentiate between fish flour and fish meal.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

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

22. Detail on the preparation of skim milk, its uses, composition and nutritive value.
23. Explain the role of egg in cookery.
24. Explain any three methods for processing of meat.
25. Write on the classification, composition and nutritive values of sea foods.

(2×15=30)

