



23104222

**QP CODE: 23104222**

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

**Name** : .....

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

**Third Semester**

B.Sc Food Science & Quality Control Model III

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

2017 Admission Onwards

3D94DB2D

Time: 3 Hours

Max. Marks : 80

*core*

**Part A**

*Answer any **ten** questions.*

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

1. Explain in brief the term secondary processing.
2. What is whipping cream?
3. Definition of dried milk
4. Nutritive value of yoghurt
5. Define kheer.
6. How does external factors influence egg quality?
7. Write on the preparation of mayonnaise.
8. What is rigor mortis?
9. What are the curing agents used for meat?
10. Define the term poultry.
11. Give the composition of fish.
12. Explain pickling of fish.

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. Define Post Harvest Technology and list its importance





14. Briefly explain any three types of milk based on its fat content and its processing including advantages and disadvantages.
15. Explain on the curing and freezing in cheese.
16. Explain the preparation of gulab jamun and channa.
17. Explain deterioration of egg during storage.
18. Write down the classification of meat.
19. Differentiate between wet and dry curing.
20. Differentiate between the processing of Bacon and Ham.
21. What are fish fillets?

(6×5=30)

### **Part C**

*Answer any **two** questions.*

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

22. Describe the extraction of cream from milk and elaborate on its principles and procedure.
23. Explain in detail on the structure, composition, nutritive value and state its definition.
24. Elaborate on the steps taken to prepare poultry for the market. Elaborate on its storage .
25. Write on the classification, composition and nutritive values of sea foods.

(2×15=30)

