



QP CODE: 21101962



21101962

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) EXAMINATION, AUGUST 2021**

**Third Semester**

B.Sc Food Science & Quality Control Model III

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

2017 Admission Onwards

A3F75E22

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Types of food processing.
2. Define the term over run.
3. Write on the nutritive value of cheese .
4. Define unsweetened milk.
5. Define paneer.
6. Egg is used as a thickening agent. Explain.
7. Write the application of foam cakes.
8. Define meat.
9. Grading of meat as per ISI standards.
10. What is defeathering?
11. Name the fresh water fish.
12. What is fish meal?

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. Define the term Food Processing and state its advantages.
14. Define pasteurization. Distinguish between homogenization and pasteurization.
15. Explain on the classification of butter.
16. Briefly explain on the defects occur in butter oil. Explain on its preventive measure.
17. Explain candling.





18. What are the precautions needed when canning meat?
19. What are the ingredients for the processing of sausage.
20. Write on the classification of poultry.
21. Classify fish in detail

(6×5=30)

**Part C**

*Answer any **two** questions.*

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

22. Explain in detail the processing, composition, nutritive value and uses of kheer, Khoa and Rabbri.
23. Explain in detail on egg processing.
24. Write elaborately on the processing of Bacon and Ham and discuss in detail about its health effects on consumers on consumption at a regular basis.
25. Elaborate on any three methods of fish processing and elaborate on the types of spoilage in fish and its preservation techniques.

(2×15=30)

