B.Sc DEGREE (CBCS) EXAMINATION , NOVEMBER 2018

Third Semester

B.Sc.FOOD SCIENCE AND QUALITY CONTROL (MODEL III)

CORE - FS3CRT08 - PROCESSING TECHNOLOGY OF ANIMAL FOODS

2017 Admission Onwards

41C4C59D

Maximum Marks: 80   **Time: 3 Hours**

Part A

Answer any **ten** questions.

Each question carries **2** marks.

1. Differentiate between food processing and post harvest technology

2. Define the term Processed Cheese

3. Explain on " clot-on-boil test" done in condensed milk

4. Bacterial used for preparartion of yoghurt

5. Difference between khoa and kheer

6. Explain the nutritive value of egg.

7. Why should eggs not be washed before storage

8. Explain wet curing.

9. What is Ham?

10. What is scalding?

11. Give the composition of fish.

12. Write on fish oils.

(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

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15. Briefly explain on the defects in butter.

16. Distinguish between srikhand and Dahi

17. Explain deterioration of egg during storage.

18. Explain the term meat and and its nutritive value.

19. What is dehydrated meat

20. Write on the preparation each for salami and sausage.

21. Write a note on the steps of sun draying of fish

<div align="right">(6×5=30)</div>

Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Detail on the preperation of skim milk, its uses , composition and nutritive value

23. Elaborate on egg foam products.

24. Elaborate on the types of methods of slaughter, antimortem and post mortem changes in meat

25. Write on the classification, composition and nutritive values of sea foods.

<div align="right">(2×15=30)</div>