



QP CODE: 19102047



Reg No :

Name :

B.Sc DEGREE (CBCS) EXAMINATION , OCTOBER 2019

Third Semester

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

CORE - FS3CRT08 - PROCESSING TECHNOLOGY OF ANIMAL FOODS

2017 Admission Onwards

71BF814E

Maximum Marks: 80

Time: 3 Hours

Part A

*Answer any **ten** questions.*

Each question carries 2 marks.

1. Explain in brief the term secondary processing
2. Define pasteurization of milk?
3. How is cultured buttermilk prepared?
4. Define plain condensed milk
5. Percentage of fat in ghee
6. List the composition of egg
7. Explain the two color changes seen in egg which makes it unfit for consumption
8. The various cuts of meat.
9. Give the flowchart for the processing of any meat.
10. Define the term poultry
11. Define 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. What is Food Processing and elaborate on its advantages and disadvantages
14. Explain on the packaging and storage of butter oil.





15. Explain the processing technology of ice-cream?
16. Briefly explain on the processing of processed cheese
17. What do you mean by dried eggs. Explain
18. Elaborate on the process of tenderizing meat.
19. Classify sausages.
20. Differentiate between the processing of Bacon and Ham.
21. Differentiate between fish fingers and fish fillets.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Explain in detail the processing, composition, nutritive value, uses of kulfi, Dahi, Shrikhand and its use in Indian Cookery
23. Elaborate on egg foam products.
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)

