

B.VOC. DEGREE EXAMINATION, OCTOBER 2018**Fourth Semester**

Core Course—MEAT, FISH AND POULTRY PROCESSING TECHNOLOGY

(For B.Voc. Degree in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

Part A (Short Answer Questions)

*Answer all questions.
1 mark each.*

Write short notes on :

1. Egg shell.
2. Carcase finisher.
3. FFA.
4. Grade A eggs.
5. Stunning knife.
6. Use of wax tank.
7. TVN.
8. Evisceration.
9. Dry plucking.
10. Importance of microbiological examination in fish.

(10 × 1 = 10 marks)

Part B (Brief Answer Questions)

*Answer any eight questions.
2 marks each.*

11. Explain ISO 9000.
12. Write a note on nitrate in cured meat.
13. Write about smoking for meat preservation.
14. Mention preservation techniques for egg.
15. Explain importance of salt in preservation.
16. Write about canning of fish products.

Turn over

17. Write a note on drying of fish.
18. What is IQF method ?
19. Explain marination.
20. Write about HACCP.
21. Write about curing of meat.
22. List out chemical components of meat.

(8 × 2 = 16 marks)

Part C (Short Essay Type Questions)

*Answer any six questions.
4 marks each.*

23. Explain importance of temperature in preservation and transportation of meat and fish.
24. Explain structure of meat.
25. Write a note on egg quality parameters.
26. Give an account on waste utilization and problems associated with waste utilization in fish processing.
27. Write a note on fish quality assurance in sea food processing.
28. Explain the structure of an egg and composition.
29. Explain post mortem changes in muscles.
30. Write about by products of poultry processing.
31. Enumerate and explain Abattoir practices.

(6 × 4 = 24 marks)

Part D (Long Answer Questions)

*Answer any two questions.
15 marks each.*

32. Explain slaughtering techniques and preservation of poultry meat.
33. Describe techniques for preservation of meat. Mention importance of quality control.
34. Give an outline of tests for assessment of quality of raw meat.
35. Explain composition of fish and techniques for preservation of fish.

(2 × 15 = 30 marks)