

**B.VOC. DEGREE EXAMINATION, JULY 2019****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.**Each question carries 1 mark.*

Write short notes on :

1. Cross contamination in meat industry.
2. Triangle test in fish products.
3. IQF method.
4. Canning.
5. Defeathering.
6. ISO 9000.
7. A food preservative.
8. Pickling of fish.
9. FFA.
10. Grade B eggs.

(10 × 1 = 10 marks)

**Part B (Brief Answer Questions)***Answer any eight questions.**Each question carries 2 marks.*

11. Write about nitrite and nitrate in cured meat.
12. Explain importance of refrigeration in egg processing.
13. Write a note on canning of fish products.
14. Write about importance of salting in fish processing.
15. Explain GMP.
16. Give an account of establishment of HACCP in meat industry.
17. Write about preservation of egg.

Turn over

18. Explain importance of temperature in fish preservation.
19. What are the by products of egg processing.
20. What is smoking ?
21. Write a note on packaging of fish.
22. Mention two techniques for meat preservation.

(8 × 2 = 16 marks)

### Part C (Short Essay Type Questions)

*Answer any six questions.*

*Each question carries 4 marks.*

23. Write a note on egg quality parameters and how to assess them.
24. Give an account of common techniques for preservation of meat.
25. Give an account on structure and composition of egg.
26. Write about slaughtering techniques in poultry industry.
27. Write a note on quality assurance in sea food processing.
28. Explain abattoir practices.
29. Write about preservation techniques of fish.
30. Give a note on by products and waste utilization in poultry processing.
31. Explain post mortem changes of meat.

(6 × 4 = 24 marks)

### Part D (Long Answer Questions)

*Answer any two questions.*

*Each question carries 15 marks.*

32. Describe the techniques for preservation of sea food.
33. Give an account on poultry processing.
34. Explain the importance of quality assessment and tests for assessing quality of the meat.
35. Describe the chemical composition and structure of meat.

(2 × 15 = 30 marks)