

QP CODE: 22000687



Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, APRIL 2022

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010302 - TECHNOLOGY OF MILK, MEAT, POULTRY & FISH

2019 ADMISSION ONWARDS

9C4A172C

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Mention the enzymes present in milk.
2. Describe LTLT HTST. UHT pasteurization.
3. How acidity in cream can be reduced.
4. Define cheese.
5. Write on condensing of milk.
6. Write on sarcoplasmic proteins.
7. Comment on the ageing of meat.
8. What is ciguatera poisoning.
9. Describe fish meal and fish flour?
10. Write on the dehydration process for egg.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. List down the approximate concentration of milk constituents in 1 litre milk.
12. Describe the theories of churning.
13. Briefly explain the defects in ice-cream, their causes and prevention.





14. Describe the Cryovac method, chamber method for meat packaging.
15. Explain some meat products with the processing steps.
16. Briefly explain the canning process of fish with its flowchart.
17. Explain the processing technology of minced fish.
18. Write a detailed note on the chemical composition & nutritive value of poultry.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Detail the manufacturing of Dahi with flow diagram.
20. Explain the curing process of meat with different methods.
21. Write a note on fish products and fish byproducts.
22. Describe how the quality of egg is determined.

(2×5=10 weightage)

