



QP CODE: 23144620



23144620

Reg No : .....

Name : .....

**M Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2023**

**Third Semester**

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

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

2019 ADMISSION ONWARDS

F4B70300

Time: 3 Hours

Weightage: 30

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight **1** each.*

1. Define flavored milk
2. Define standardized milk
3. Describe stokes law for centrifugal method of cream separation
4. Comment on the properties of rennin
5. Compare ice-cream and kulfi
6. Describe the steps for dressing of Buffalo/Cattle
7. Write on rigor mortis in meat
8. Mention methods of preserving fish
9. Write on shellfish poisoning
10. Comment on some egg products

(8×1=8 weightage)

**Part B (Short Essay/Problems)**

*Answer any **six** questions.*

*Weight **2** each.*

11. Describe the process of packing, storage and distribution of milk
12. Explain the mechanism of crystallization in condensed milk
13. Detail on product recovery system in spray drying





14. Write short notes for different meat preservation methods
15. Describe the processing of Ham
16. Write on the preparation of surimi
17. Differentiate between fish hydrolysate and fish glue
18. Write on the preslaughter care, antemortem inspection and postmortem inspection for poultry

(6×2=12 weightage)

**Part C (Essay Type Questions)**

*Answer any **two** questions.*

*Weight **5** each.*

19. Discuss on continues butter making processes
20. Detail on Cryovac method, chamber method for the meat packaging
21. Write on different fish products
22. Give a detailed note on egg with its structure, composition and nutritive value

(2×5=10 weightage)

