



QP CODE: 23002625



23002625

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, MARCH 2023

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

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

2019 ADMISSION ONWARDS

F9AD675A

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Mention the significance of acidity in milk
2. Describe any adulteration test for milk
3. Describe the role of diacetyl
4. Write down the flowchart for the manufacturing of condensed milks
5. Describe hardening of ice-cream
6. Write on PSE and DFD meat
7. Comment on processing of BACON
8. Write on freezing of fish
9. Write a short note on gelatin as a byproduct from fish
10. Explain candling of egg

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Explain the starter culture preparation steps
12. Detail on neutralization of cream





13. Explain the factors which affect the action of rennin
14. Detail on different dressing techniques of meat animals
15. Explain the MAP for meat
16. Differentiate fish meal & fish flour.
17. Detail on the manufacturing process of fish glue and fish hydrolysate
18. Write on the freezing method and dehydration method for the preservation of egg

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Explain the manufacturing process of the following. 1. KHEER 2. KHOA
20. What are the different methods employed for the meat preservation
21. Describe and explain the harmful effects of different seafood toxins
22. Write a detailed note on the chemical composition & nutritive value and processing of poultry

(2×5=10 weightage)

