



QP CODE: 21000369



21000369

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, MARCH 2021

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

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

2019 Admission Onwards

F12DF1D0

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Write on the reference microorganisms for pasteurization
2. Write on pro-biotic milk products
3. Differentiate between centrifugal method and gravitational method of cream separation
4. How cheese is classified
5. Write down the classification of khoa
6. Comment on different primary cuts of buffalo carcass
7. Comment on smoking of meat
8. Write on paralytic shellfish poisoning
9. Comment on fish protein concentrate
10. Comment on egg grading

(8×1=8 weightage)





Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Discuss on density and specific gravity of milk
12. Detail on the process of churning
13. Explain the process of ice-cream manufacturing
14. Write on different scientific stunning methods and devices
15. Describe the processing of Bacon
16. Describe various methods of preserving fish
17. Write a note on byproducts of fish
18. Explain various preservation methods of egg.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Explain the spray drying process for skim milk
20. Explain different meat packaging methods with the advantages and disadvantages
21. Describe minced fish technology and surimi processing
22. Discuss about the processing steps for poultry and mention some poultry products

(2×5=10 weightage)

