

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)  
**B.Voc DEGREE EXAMINATION MAY 2017**  
(Fourth Semester)  
Branch - **FOOD PROCESSING TECHNOLOGY**

**FLESH FOOD PROCESSING**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10x2 = 20)

- 1 Define evisceration.
- 2 What is rigormortis?
- 3 Mention any four egg-white proteins.
- 4 What do you mean by yolk index?
- 5 What is glazing? List the reason for doing it.
- 6 List any two advantages of poultry processing.
- 7 Name any four different types of fish.
- 8 What is canned fish?
- 9 Name any four methods of packages used for meat packaging.
- 10 What is HACCP?

**SECTION - B (25 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5x5 = 25)

- 11 a Examine the meat quality parameters.  
OR  
b Analyse the factors affecting the post-mortem changes in meat.
- 12 a Illustrate the processing of egg powder.  
OR  
b Summarise the factors affecting egg quality.
- 13 a How are poultry classified?  
OR  
b Write about the pre-slaughter care in poultry processing.
- 14 a Explain the composition and nutritive value of fish.  
OR  
b How do you select fish? Explain.
- 15 a What are the equipments used for meat processing?  
OR  
b Write the standards and regulations of a meat plant.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks (3x10 = 30)

- 16 Describe the changes produced during meat cooking.
- 17 Draw the structure of an egg. Describe its composition and nutritive value.
- 18 Schematise the poultry processing in detail write about any two value added nedly to use poultry products.
- 19 Explain the processing methods of fish.
- 20 Write a detailed note on HACCP.