

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2017
(Fourth Semester)

Branch - FOOD PROCESSING TECHNOLOGY

FLESH FOOD PROCESSING

Time : Three Hours

Maximum : 75 Marks

SECTIONS (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10x2 = 20)

- 1 What are organ meats?
2 What is mechanically deboned meat?
3 Give the composition of egg white.
4 Mention any two methods of detecting fresh egg from stale egg.
5 What is brined chicken?
Give the classification of chicken.
Bring out the nutrients present in fish.
List out the post-mortem changes in fish.
What is GMP?
10 List out meat processing equipments.

VOOD-105

SECTION - B (25 Marks!)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Write on canned and dehydrated meat.
OR
b Give an account on cured meat.
12 a State the composition and nutritive value of egg.
OR
b How the quality of fresh egg is detected?
13 a Write on frozen chicken.
OR
b Write on the value added poultry products.
14 a Explain smoking and freezing of fish.
OR
b Write on fermentation and dehydration of fish.
15 a Explain microbiology and safety of flesh foods.
OR
b Discuss the importance of hygiene and sanitation in meat plant.

SECTION - C (30 Marks!)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Explain the factors affecting post-mortem changes in meat.
17 Write note on (i) egg liquid (ii) egg powder
18 Discuss the preservation and processing methods of poultry meat.
19 Write short notes on fish protein concentration and fish liver oil.
20 Discuss the following (i) HACCP (ii) Standards and regulations followed in meat plant.