

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2024  
(Second Semester)

Branch -- FOOD TECHNOLOGY MANAGEMENT

ANIMAL FOOD PRODUCTS TECHNOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Which of the following processes occurs during the early post-mortem period in muscle tissue? a. Glycolysis                      b. Lipolysis c. Proteolysis                      d. Oxidative Phosphorylation	K1	CO1
	2	Show which of the following is NOT a common method of fraudulent substitution of meat. a. mixing with cheaper meats b. Addition of water c. Substitution with plant based protein d. Labelling with incorrect species	K2	CO1
2	3	The yolk of the egg is enclosed in a sac called the _____. a. ovomucin                      b. chalaza c. germ spot                      d. vitelline membrane	K1	CO2
	4	Indicate the dark meat of chicken is rich in _____. a. riboflavin                      b. niacin c. cyanocobalamine              d. Biotin	K2	CO2
3	5	Choose the chemical with which meat is cured with. a. sulphates b. carbonates c. nitrates and carbohydrate d. chlorides and nitrates	K1	CO3
	6	Infer the reason for adding salt in meat is _____. a. dryness and                      b. tenderness and juiciness c. hardness                      d. roughness	K2	CO3
4	7	Name the process by which dipping the fish in cold water and then freezing a layer before dipping the fish again. a. Cleaning                      b. Glazing c. Skinning                      d. Dressing	K1	CO4
	8	Tell fish should be selected based on _____. a. brightness of skin              b. sunken eyes c. dullness of gills              d. hard texture	K2	CO4
5	9	What is the primary use of eggshells in byproduct processing? a. Fertilizer b. Animal feed additive c. Food Fortification d. Industrial Insulation Material	K1	CO5
	10	Which of the following is a kind of gelatin obtained from fish? a. Isinglass                      b. insulin                      c. Chitin                      d. fish glue	K2	CO5

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Identify the different factors affecting the quality of meat.	K3	CO1
	(OR)			
	11.b.	Discuss the techniques for meat tenderization.		
2	12.a.	Analyse the methods of slaughtering and processing of poultry.	K4	CO2
	(OR)			
	12.b.	Compare the composition of poultry and egg.		
3	13.a.	Explain the processed meat products.	K4	CO3
	(OR)			
	13.b.	Choose the best method for packaging meat and meat products.		
4	14.a.	Inference on surimi-based products.	K4	CO4
	(OR)			
	14.b.	Analyse the indices of fish quality.		
5	15.a.	Explain the fish protein concentrate production.	K5	CO5
	(OR)			
	15.b.	Deduct the non-edible poultry by-products from poultry industry.		

**SECTION -C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Discover the different factors affecting the post mortem changes.	K4	CO1
2	17	Categorize the egg and inference the manufacturing process of egg powder.	K4	CO2
3	18	Examine the meat processing techniques.	K4	CO3
4	19	Analyze about MFPDA.	K4	CO4
5	20	List the quality control measures necessary for the production of fish hydrolysate.	K4	CO6