

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023  
(Fourth Semester)

Branch – FOOD PROCESSING TECHNOLOGY

ANIMAL FOOD PROCESSING

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Filoplumes is the process of
  - (i) Removal of small hair of poultry bird
  - (ii) Cutting of tarsometatarsal joint of poultry bird
  - (iii) Removal of oil gland of poultry bird
  - (iv) None of the above
- 2 Animal blood is rich in
  - (i) Fat
  - (ii) Proteins
  - (iii) Carbohydrate
  - (iv) Vitamin C
- 3 Veal is the meat obtained from
  - (i) Horse meat
  - (ii) Young male calves
  - (iii) Cattle meat
  - (iv) Sheep
- 4 The type of protein present in fish is
  - (i) Sacroplasmic
  - (ii) Cellulosic
  - (iii) Plasmic
  - (iv) neuroplasmic
- 5 GMP
  - (i) Great meat practices
  - (ii) Good meat package
  - (iii) Good manufacturing practices
  - (iv) Great manufacturing practices

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a How the meat quality is evaluated?  
OR  
b Write in detail on Post Mortem Changes (Rigor mortis) of meat.
- 7 a Explain the chemical composition of poultry.  
OR  
b Discuss on the quality of egg.
- 8 a Explain on the restructured meat products.  
OR  
b Describe the process of canning of meat.
- 9 a Write the classification of fish and its nutritional significance.  
OR  
b Explain the composition of fish protein concentrate.
- 10 a Discuss on GMP in Meat Plant.  
OR  
b Write on five Meat processing equipments, usage and its application.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

11 a Discuss on the importance and scope of meat processing industry.

OR

b Explain the methods of slaughtering.

12 a Explain on the dressing of poultry.

OR

b How the egg powder is processed?

13 a Write note on a) Sausage b) smoking.

OR

b Discuss on the processing technology of meat.

14 a Write the types of fish, composition and nutritional value.

OR

b Explain freezing methods of fish.

15 a How the plant hygiene and sanitation is maintained?

OR

b Explain the standards and regulations in fish processing.

Z-Z-Z

END