23FPB316N/ 23FPB316

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMEBR 2024
(Third Semester)

Branch – **FOOD PROCESSING TECHNOLOGY**

ANIMAL FOOD PROCESSING

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	Name the component of muscle tissue which is responsible for meat's red color a) Hemoglobin b) Collagen c) Myoglobin d) Actin	K1	CO1
	2	Show the purpose of post-mortem aging of meat a) Decrease fat content b) Enhance flavor and tenderness c) Increase water content *d)* Decrease pH of the muscle	K2	CO1
2	3	Which of the following poultry cuts comes from the leg section of the bird? a) Drumstick b) Giblets c) Tenderloin d) Wingtip	K1	CO2
	4	Relate the property of egg in custard preparation. a) Foaming agent b) Binding agent c) Coating agent d) Thickening agent	K2	CO2
3	5	Find the curing method in which the meat is kept in a salt solution for an extended period a) Dry curing b) Injection curing c) Pickling d) Smoking	K1	CO3
	6	Show which of the following is a formed meat product. a) Whole roasted turkey b) Chicken nuggets c) Ham d) Bacon	K2	CO3
4	7	Recall the role of smoking in the preservation of fish. a) Increases moisture and colour b) Decreases fat and protein content c) Facilitates storage at any temperature d) Increases flavor and antimicrobial effect	K1	CO4
	8	Infer the acronym IQF in fish processing. a) Individual Quick Freeze b) Instant Quick Freeze c) Inert Quality Freezing d) Integrated Quick Freezing	K2	CO4
5	9	Choose the part of animal that is used for making glue. a) Fatty tissues b) Bones c) Blood plasma d) Feathers	K1	CO5
	10	Relate the composition of egg shell and find its use in pharmaceutical industry. a) Protein supplement b) Iron supplement c) Essential acid supplement *d)* Calcium supplement	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.	Illustrate the structure of meat muscle.	K2	CO1
		(OR)		
	11.b.	Summarise on the commonly used methods of slaughtering in meat processing industry.		
2	12.a.	Conclude the functional properties of egg with suitable examples.	K4	CO2
		(OR)		
	12.b.	Classify the methods used for preservation of poultry and explain.		
3	13.a.	Organise the steps in preparation of meat emulsion.	K3	CO3
		(OR)		
	13.b.	Identify the process of sausage formulation and explain it.		
4	14.a.	Develop a plan to ensure proper care in handling and transportation of fish.	K3	CO4
		(OR)		
	14.b.	Make use of a flow chart to explain the canning of fish.		
5	15.a.	List the non-edible products made from meat waste and illustrate any one in detail.	K4	CO5
		(OR)		
	15.b.	Discover the ways of utilizing the waste obtained from egg processing 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	Analyse the post-mortem changes in meat and explains the factors affecting it.	K4	CO1
2	17	Distinguish the processed poultry products and highlight on any two products.	K4	CO2
3	18	Categorise the meat and poultry products available in the market and elaborate on any two products.	K4	CO3
4	19	Examine the preliminary processing of fish to be carried out to ensure food quality.	K4	CO4
5	20	Compare and explain how waste from fishes and sea foods industry can be utilized into useful products.	K4	CO5

Z-Z-Z END