PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025
(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 connective tissue layer that surrounds the individual muscle fibers. a) Epimysium b) Perimysium c) Endomysium d) Sarcolemma	K1	CO1
	2	Infer the primary cause of meat stiffness during rigor mortis. a) Accumulation of lactic acid b) Depletion of ATP c) Fat breakdown d) Loss of water	K2	CO1
2	3	Find which of the following would be considered a critical control point in poultry processing. a) Deboning technique b) Packaging c) Transportation of the live birds d) Temperature of the scalding water	K1	CO2
	4	Show which of the following is a key functional property of egg whites a) Foaming b) Emulsification c) Thickening d) Gelation	K2	CO2
3	5	Select the primary ingredient used in brine for pickling meat a) Vinegar b) Salt c) Sugar d) Phosphate	K1	CO3
	6	Relate the component that is responsible for stabilizing the meat emulsion a) Collagen b) Hemoglobin c) Casein d) Myosin	K2	CO3
4	7	What is the critical temperature range for fish storage to prevent bacterial growth? a) 5°C to 10°C b) Below 0°C c) 0°C to 5°C d) 10°C to 15°C	K1	CO4
	8	Show the most commonly used packaging material used for canning of fish. a) Aluminum b) Plastic c) Tin-coated steel d) Glass	K2	CO4
5	9	Infer the part that is primarily used for extraction of gelatin. a) Animal bones b) Fish scales c) Poultry feathers d) Meat	K2	CO5
	10	Which by-product from the fish industry is used for producing omega-3 supplements? a) Fish scales b) Fish meal c) Fish bones d) Fish oil	K1	CO5

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.	Demonstrate the methods used in ante mortem inspection of meat	K2	CO1
		(OR)		
	11.b.	Outline the methods of tenderization of meat and give its importance		
2	12.a.	Make use of a flow chart to explain the steps in poultry processing	K3	CO2
		(OR)		
	12.b.	Experiment with the methods of egg quality evaluation and explain		
3	13.a.	Organise the method of canning of meat with the help of a flow chart	K3	CO3
		(OR)		
	13.b.	Identify the restructured meat products and write about any one in detail		
4	14.a.	Examine the post mortem changes in fish	K4	CO4
		(OR)		
	14.b.	Analyse the quality of the fish using standard quality control procedures		
5	15.a.	Compare the preparation of fish meal and fish protein concentrate	K4	CO5
		(OR)		
	15.b.	Conclude on the ways of utilizing 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 structure and composition of meat muscle.	K4	CO1
2	17	List the processed egg products and discuss about any two products in detail.	K4	CO2
3	18	Distinguish the different steps in processing of meat emulsion and elucidate.	K4	CO3
4	19	Categorise the processing of fish and explain	K4	CO4
5	20	Compare the utilization of waste from meat and poultry industry	K4	CO5

Z-Z-Z   END