

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2025
(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	Recall the pH value range that is most suitable for optimal water holding capacity of meat. a) 4.5 - 5.5 b) 5.5 - 6.5 c) 6.5 - 7.5 d) 7.5 - 8.5	K1	CO1
	2	Infer the highest USDA grade assigned for beef. a) Select b) Choice c) Prime d) Standard	K2	CO1
2	3	Find the nutrient that is commonly rich in designer eggs. a) Omega-3 fatty acids b) Carbohydrates c) Cholesterol d) Sodium	K1	CO2
	4	Relate the bacterium that is commonly associated with foodborne illness from poultry a) <i>Escherichia coli</i> b) <i>Campylobacter</i> c) <i>Bacillus sp</i> d) <i>Clostridium botulinum</i>	K2	CO2
3	5	Which of the following describes the texture of meat paste? a) Chunky and firm b) Coarse and grainy c) Dry and brittle d) Smooth and spreadable	K1	CO3
	6	Show the common preservative used in sausages. a) Sodium nitrate b) Vinegar c) Salt d) Sugar	K2	CO3
4	7	State which of the following is the commonly genetically modified fish species? a) GM salmon b) GM tilapia c) GM trout d) GM catfish	K1	CO4
	8	Relate and find out which method is typically used for rapid chilling of fish on industrial vessels? a) Air drying b) Solar drying c) Blast freezing d) Curing	K2	CO4
5	9	Choose the usage of Egg shell membrane is _____. a) Production of biodiesel b) Animal feed c) Fertilizer d) Dietary supplements	K1	CO5
	10	Show which byproduct from meat processing is often used to produce biodiesel? a) Fish oil b) Gelatin c) Tallow d) Bone meal	K2	CO5

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SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

ALL questions carry EQUAL Marks (5 × 7 = 35)				
Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain about meat tenderization techniques.	K2	CO1
	(OR)			
	11.b.	Outline the organic processing of meat.		
2	12.a.	Develop a report on smoking and curing of poultry.	K3	CO2
	(OR)			
	12.b.	Make use of a flow chart to explain egg powder manufacturing.		
3	13.a.	Identify the dried meat products available in the market and explain about one product in detail.	K3	CO3
	(OR)			
	13.b.	Apply the concepts of packaging and suggest suitable materials for packaging of fresh meat.		
4	14.a.	Analyse the quality standards of fish.	K4	CO4
	(OR)			
	14.b.	Compare the steps in canning and pickling of marine products.		
5	15.a.	Simplify the processing of gelatin using a flowchart and explain it.	K4	CO5
	(OR)			
	15.b.	Illustrate on utilization of egg shell membrane for food/ industrial application.		

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 explain the factors influencing the changes.	K4	CO1
2	17	Categorize the processed poultry products and explain the processing of any two in detail.	K4	CO2
3	18	Examine the steps to ensure proper storage and preservation of meat.	K4	CO3
4	19	List the common processed marine products available in the market and write about two products.	K4	CO4
5	20	Classify the by-products obtained from sea food industry.	K4	CO5