PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 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	What is the primary objective of meat processing? a) Improve flavor only b) Ensure preservation and safety c) Reduce cooking time only d) Increase price in the market	K1	CO1
	2	Which stunning method uses CO_2 gas? a) Electrical stunning b) Mechanical stunning c) Chemical stunning d) Captive bolt stunning	K2	CO1
2	3	When is ante-mortem inspection carried out? a) After slaughter b) Before slaughter c) During packaging d) During freezing	K1	CO2
	4	Which of the following demonstrates mechanical defeathering? a) Scalding tanks b) Rubber picker fingers rotating c) Hand plucking d) Hot air chamber	K2	CO2
3	5	Comminution in meat processing is _____. a) Grinding or chopping meat into small particles b) Deboning using machines c) Curing with salt d) Cooking in hot water	K1	CO3
	6	The main advantage of canning meat is to _____. a) Improve tenderness b) Increase shelf life up to 2 years c) Reduce cooking time only d) Give smoky flavor	K2	CO3
4	7	When does rigor mortis typically occur in fish after death? a) Immediately b) 1–7 hours c) 12–24 hours d) After 48 hours	K1	CO4
	8	Post-mortem pH drop in fish is faster than in meat is due to _____. a) Low glycogen reserves in fish muscle b) High fat content in fish c) Faster chilling rate d) Smaller muscle fibers	K2	CO4
5	9	What raw material is commonly used to produce gelatin? a) Bones and hides b) Feathers c) Egg yolk d) Fish oils	K1	CO5
	10	Why is egg albumen waste valuable in food processing? a) High lipid content b) Rich protein and foaming ability c) Source of calcium d) Source of collagen	K2	CO5

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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.	Classify the different methods of slaughtering and explain with examples.	K2	CO1
		(OR)		
	11.b.	Compare Halal and Kosher methods of slaughtering		
2	12.a.	Illustrate different cuts of poultry.	K3	CO2
		(OR)		
	12.b.	Summarize the methods of preservation and quality control of poultry meat.		
3	13.a.	Classify different methods of meat preservation and explain with examples.	K2	CO3
		(OR)		
	13.b.	Compare curing, smoking, salting, and pickling in meat processing.		
4	14.a.	Classify the different methods of fish preservation and explain with suitable examples.	K2	CO4
		(OR)		
	14.b.	Compare post-mortem changes in fish with those in red meat.		
5	15.a.	Classify the edible and non-edible by-products of meat and poultry and explain their uses.	K3	CO5
		(OR)		
	15.b.	Explain the process of gelatin extraction from meat by-products.		

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	Analyze the differences in mechanical, electrical, and chemical stunning methods, and distinguish their impact on meat quality.	K4	CO1
2	17	Organize and plan a poultry processing line from slaughter to packaging.	K3	CO2
3	18	Organize and plan the processing line for canned meat products.	K3	CO3
4	19	Demonstrate the steps in smoking fish and relate it to shelf life and flavor.	K2	CO4
5	20	Categorize waste utilization methods in meat, poultry, egg, and fish industries, and conclude their significance for sustainable food processing.	K4	CO5

Z-Z-Z END