

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2026
(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	Rigor mortis occurs due to depletion of (i) Glycogen (ii) ATP (iii) Myoglobin (iv) Collagen	K1	CO1
	2	DFD meat is characterized by (i) Low pH (ii) High WHC (iii) Pale color (iv) Soft texture	K2	CO1
2	3	Cryovac packaging mainly prevents (i) Oxidation (ii) Moisture loss (iii) Microbial growth (iv) All	K1	CO2
	4	Salami is an example of (i) Fresh meat (ii) Fermented meat (iii) Dried meat (iv) Cured meat	K2	CO2
3	5	Scalding in poultry processing helps in (i) Bleeding (ii) Defeathering (iii) Chilling (iv) Grading	K1	CO3
	6	Candling is used to detect (i) Shell thickness (ii) Fertility (iii) Yolk index (iv) Egg size	K2	CO3
4	7	IQF in fish processing stands for (i) Instant Quality Freezing (ii) Individual Quick Freezing (iii) Internal Quality Factor (iv) Integrated Quick Freezing	K1	CO4
	8	Surimi is mainly prepared from (i) Tuna (ii) Shellfish (iii) White fish (iv) Salmon	K2	CO4
5	9	Gelatin is obtained from (i) Blood (ii) Bone & skin collagen (iii) Fat (iv) Feathers	K1	CO5
	10	Chitosan is derived from (i) Egg shell (ii) Fish oil (iii) Chitin (iv) Gelatin	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.	Explain post-mortem muscle chemistry and its influence on meat quality.	K2	CO1
		(OR)		
	11.b.	Show the factors influencing meat colour and water holding capacity.		
2	12.a.	Examine the indigenous and modern meat preservation techniques.	K4	CO2
		(OR)		
	12.b.	Analyse MAP and thermoforming methods in meat packaging.		
3	13.a.	List poultry slaughtering operations and equipment.	K4	CO3
		(OR)		
	13.b.	Deduce egg powder manufacturing and pasteurization process.		
4	14.a.	Judge indices of fish freshness and quality.	K5	CO4
		(OR)		
	14.b.	Evaluate retort pouch processing of fish products.		
5	15.a.	Interpret about edible and non-edible by-products from meat industry.	K5	CO5
		(OR)		
	15.b.	Explain production and applications of fish hydrolysate and fish oil.		

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	Outline about slaughter house operations including ante-mortem and post-mortem inspection.	K2	CO1
2	17	Discuss value added meat products and recent trends such as cultured and plant-based meat.	K4	CO2
3	18	Explain poultry meat preservation methods and quality control standards.	K4	CO3
4	19	Describe fish processing operations, preservation methods and MPEDA standards.	K5	CO4
5	20	Discuss comprehensive utilization of waste from meat, egg and seafood industries.	K5	CO5

Z-Z-Z

END