

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**B.Voc DEGREE EXAMINATION MAY 2018
(Fourth Semester)**

Branch - FOOD PROCESSING TECHNOLOGY

FLESH FOOD PROCESSING

Time : Three Hours

Maximum: 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 = 20)

- 1 What is called slaughtering?
- 2 List the cuts of meat.
- 3 Draw the structure of egg.
- 4 What is meant by eggpowder?
- 5 Classify poultry.
- 6 How will you care poultry before slaughter?
- 7 List the types of fish.
- 8 Write down the by-products of fish.
- 9 Define HACCP.
- 10 How will you pack meat products?

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Write the sources of mean and meat products in India.
OR
b Differentiate between cured and smoked meat.
- 12 a Give the nutritive value of Egg.
OR
b State the functional properties of egg.
- 13a What are the different cuts of poultry meat.
OR
b Write short notes on value added ready to use poultry products.
- 14 a What are the points to be considered while selecting fish?
OR
b Discuss post mortem changes in fish.
- 15 a Give a detailed account on meat processing equipment.
OR
b Write short notes on plant hygiene and sanitation.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Explain on tenderization of meat.
- 17 Discuss the factors affecting egg quality.
- 18 Write in detail about the processing and preservation methods of poultry.
- 19 Elaborate on composition and nutritive value of fish.
- 20 Describe Good Manufacturing Practices of meat plant.