

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2023
(Third Semester)
Branch – FOOD PROCESSING TECHNOLOGY
ANIMAL FOOD PROCESSING

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

- 1 Choose the process of allowing meat to rest after cooking to improve its tenderness
(i) Ageing (ii) Grading
(ii) Marinating (iv) Seasoning
- 2 Mention the process which involves removing the feathers from a slaughtered poultry bird
(i) Scalding (ii) Grading
(iii) Eviscerating (iv) Defeathering
- 3 Which technique involves breaking meat into smaller chunks and then reforming it into a different shape?
(i) Tumbling (ii) Massaging
(iii) Chunking (iv) Dehydration
- 4 Find out the primary factor to be considered when selecting fish for processing
(i) Color of the fish (ii) Age of the fish
(iii) Size of the fish (iv) Freshness of the fish
- 5 Identify the product which is derived from the collagen in connective tissues and bones in the meat processing waste
(i) Fish oil (ii) Gelatin
(iii) Glue (iv) Fish meal

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a Explain the structure of meat with a neat diagram.
OR
b Bring out the changes occurs during ageing of meat.
- 7 a Describe the different cuts of poultry.
OR
b Analyze the factors affecting the quality of egg.
- 8 a Outline the smoking process of meat.
OR
b Describe on canned meat formulations.

Cont...

- 9 a List the points to be considered in handling and transportation of fish.
OR
b Explain the concept of IQF in fish processing.
- 10 a How can eggshells be repurposed after processing?
OR
b Describe the production of fish meal.

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 6 = 30)

- 11 a Analyze the scope and significance of meat processing.
OR
b Highlight the post mortem changes occurs in meat.
- 12 a Analyze the pre and post mortem inspection of poultry.
OR
b Summarize the steps involved in the preparation of egg powder with a flow chart.
- 13 a Identify the basic processing techniques in meat and explain them.
OR
b Discuss the steps in canning process of meat with a neat flow diagram.
- 14 a Examine the post mortem changes occurs in fish.
OR
b Highlight the importance of quality control in fish processing and discuss the key quality control measures.
- 15 a Point out one non-edible by-product from meat processing industry and describe its potential uses.
OR
b Justify the purpose of producing glue from sea food processing waste.

Z-Z-Z

END