

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2022
(Fourth 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 x 1 = 10)

1. Percentage of gas used for stunning of animals
 - (i) 50 % of Nitrogen
 - (ii) 70% of Carbon dioxide
 - (iii) 50 % of Carbon dioxide
 - (iv) 30 % of Nitrogen
2. Condition of toughening of muscle meat after slaughtering of animals is
 - (i) Case Hardening
 - (ii) Slime secretion
 - (iii) Rigor mortis
 - (iv) Autolysis
3. Pick out the major protein present in egg
 - (i) Ovomucin
 - (ii) Ovotransferrin
 - (iii) Ovotransferrin
 - (iv) Ovalbumin
4. A male chicken of 10 months with coarse skin, toughened and darkened flesh is
 - (i) Roaster
 - (ii) Stag
 - (iii) Cock
 - (iv) Broiler
5. Indicate the water activity range of IMF meat products
 - (i) 0.6 – 0.8
 - (ii) 0.3 – 0.5
 - (iii) 1.0 – 9.0
 - (iv) 0.1 – 0.9
6. Identify the temperature to be maintained for hot smoking
 - (i) 15 – 20°C
 - (ii) 60 – 80°C
 - (iii) 30 – 40°C
 - (iv) 100 – 110°C
7. Removal of internal organs from fish is termed as
 - (i) Scaling
 - (ii) Cleaning
 - (iii) Evisceration
 - (iv) Gutting
8. Choose the exhausting temperature for canned fish
 - (i) 60 – 65°C
 - (ii) 70 – 75°C
 - (iii) 80 – 85°C
 - (iv) 90 – 95°C
9. What does GMP stands for?
 - (i) Good Marinating Practices
 - (ii) Good Manufacturing Practices
 - (iii) Gross Manufacturing period
 - (iv) Good Manufacturing Process
10. Identify the microorganism responsible for food borne intoxication
 - (i) Salmonella
 - (ii) Norovirus
 - (iii) E.Coli
 - (iv) Clostridium botulinum

Cont...

SECTION - B (35 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 7 = 35)

- 11 a. Compare Halal and Kosher method of slaughtering
OR
b. Bring out different types of stunning techniques
- 12 a. Prepare a table for different cuts of poultry meat
OR
b. Outline the processing steps of manufacturing of egg powder
- 13 a. Narrate on the process of meat emulsion and its methods
OR
b. Explain any two value added products of meat
- 14 a. Classify fishes and mention the selection criteria
OR
b. Sketch a flow chart for canning of fish
- 15 a. Describe the microbial quality of meat products
OR
b. State the importance and functions of packaging of meat products

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

16. Discuss on the structure and composition of meat muscle
17. Elucidate on the primary processing of poultry
18. Summarize on the steps involved in manufacturing of fermented sausage
19. Highlight the importance and application of Fish Protein Concentrate
20. Enumerate on different types of meat processing equipment.

Z-Z-Z END