

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

**Bvoc DEGREE EXAMINATION DECEMBER 2019
(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 WHC of meat?
- 2 What is meant by rigor mortis?
- 3 Define yolk index.
- 4 What is Chalaza?
- 5 Give the classification of Poultry.
- 6 What is brined fish?
- 7 What are the minerals present in fish?
- 8 Define fillet.
- 9 Define hygiene in meat slaughtering.
- 10 . What is GMP?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Discuss the smoking of meat.
OR
b Explain the methods artificial tenderizing of meat.
- 12 a How will you prepare egg powder? Write its importance in day to day life.
OR
b Discuss the preservation techniques used for an eggs.
- 13 a Give the nutritive value of chicken.
OR
b Discuss the factors determining the quality of chicken.
- 14 a Discuss the composition of fish.
OR
b Describe steps involved in canning process of fish.
- 15 a What are the equipment used in meat processing unit?
OR
b How will you store the flesh foods?

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Give a detailed account on processed meat products.
- 17 What are the different factors affecting the egg quality? Explain the methods of assessing egg quality.
- 18 Write in detail about the classification and processing of poultry.
- 19 Describe the post mortem changes in fish.
- 20 Elaborate on HACCP.