Reg.No. \_\_\_\_\_\_\_\_\_\_\_\_



**UNIVERSITY**

(Karunya Institute of Technology & Sciences)

(Declared as Deemed-to-be University under Sec.3 of the UGC Act, 1956)

**End Semester Examination – Nov/Dec – 2016**

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|  |  | **Semester :** | **2016-17 ODD** |
| **Code :** | **14FP2029** | **Duration :** | **3hrs** |
| **Sub. Name :** | **Technology of Meat, Poultry & Fish** | **Max. marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

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| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | Marks |
| 1. | a. | Discuss in detail about muscle structure and its composition with help of a neat diagram. | CO1 | 10 |
| b. | Describe the components of bone and its modifiers. | CO1 | 10 |
| (OR) | | | | |
| 2. | a. | What are the main factors that affect the raw meat colour? | CO1 | 10 |
| b. | Explain in detail about the color of uncured meat and the different factors affecting it. | CO1 | 10 |
| 3. | a. | Describe the different steps involved in slaughtering process. | CO2 | 15 |
|  | b. | Explain about the various equipments used in meat processing. | CO2 | 5 |
| (OR) | | | | |
| 4. | a. | Explain about the design of handling facilities in an abaittor | CO3 | 15 |
|  | b. | Explain in detail about GMP that has to be followed in modern abaittor. | CO3 | 5 |
| 5. | a. | Describe the various types of sausages and their manufacturing methods. | CO2 | 15 |
|  | b. | Write a note on dry-preserved meat. | CO2 | 5 |
| (OR) | | | | |
| 6. | a. | Explain the process of meat canning | CO2 | 15 |
|  | b. | Discuss different types of curing adjuncts. | CO2 | 5 |
| 7. | a. | Describe the steps involved in poultry processing with the help of a flowchart. | CO2 | 10 |
|  | b. | Describe the factors affecting growth of microorganisms in fresh poultry. | CO3 | 10 |
| (OR) | | | | |
| 8. | a. | Explain the different treatments done for poultry during storage. | CO2 | 15 |
|  | b. | Explain how egg is dried. | CO2 | 5 |
|  | | **Compulsory:** |  |  |
| 9. | a. | Describe canning of fish. | CO2 | 10 |
|  | b. | Elaborate on methods to dry fish. | CO2 | 10 |

ALL THE BEST