

Reg.No. _____



Karunya 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

Code : 14FP2019
Sub. Name : Technology of Meat, Poultry & Fish

Semester : 2016-17 ODD
Duration : 3hrs
Max. marks : 100

ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)

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 abattoir	CO3	15
	b.	Explain in detail about GMP that has to be followed in modern abattoir.	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
<u>Compulsory:</u>				
9.	a.	Describe canning of fish.	CO2	10
	b.	Elaborate on methods to dry fish.	CO2	10

ALL THE BEST