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 :** | **14FP3012** | **Duration :** | **3hrs** |
| **Sub. Name :** | **Advances in Dairy, Meat & Fish Processing** | **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. | Write in detail about the food and nutritive value of milk. | CO1 | 10 |
| b. | Explain the physico-chemical properties of milk. | CO1 | 10 |
| (OR) | | | | |
| 2. | a. | Explain ice cream production process with a flow diagram. | CO3 | 10 |
| b. | Describe the various quality control tests performed for milk. | CO2 | 10 |
| 3. | a. | Give a description on bone modifiers. | CO1 | 10 |
|  | b. | Explain the handler movement pattern with help of a neat diagram. | CO1 | 10 |
| (OR) | | | | |
| 4. | a. | Describe the different stunning techniques used in slaughtering. | CO1 | 15 |
|  | b. | Write a short note on meat flavor. | CO1 | 5 |
| 5. | a. | Explain the process of curing meat. | CO3 | 10 |
|  | b. | Discuss briefly about intermediate moisture meat. | CO3 | 10 |
| (OR) | | | | |
| 6. | a. | Discuss the role of different ingredients in the preparation of cured meat. | CO3 | 15 |
|  | b. | Briefly explain about frozen meat. | CO3 | 5 |
| 7. | a. | Elaborate the various physical and chemical treatments done during poultry storage. | CO1 | 10 |
|  | b. | Explain the process of production of egg powder with help of a flowchart. | CO3 | 10 |
| (OR) | | | | |
| 8. | a. | Explain in detail the factors affecting microbial growth in fresh poultry. | CO2 | 10 |
|  | b. | Write about egg drying process. | CO2 | 5 |
|  | c. | Write a short note on egg substitutes and its use in food products. | CO3 | 5 |
|  | | **Compulsory:** |  |  |
| 9. | a. | Discuss in detail about fish processing with help of flow chart. | CO1 | 20 |

ALL THE BEST