

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 : 14FP3012**  
**Sub. Name : Advances in Dairy, Meat & Fish Processing**

**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.	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
<b><u>Compulsory:</u></b>				
9.	a.	Discuss in detail about fish processing with help of flow chart.	CO1	20

ALL THE BEST