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 – April / May – 2017**

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| **Code :** | **14FP2029** | **Duration :** | **3 hrs** |
| **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. | Describe in detail about various techniques used to control and destruct microbes in meat. | CO2 | 10 |
| b. | Explain in detail about the color of cured meat and the different factors affecting it. | CO1 | 10 |
| (OR) | | | | |
| 2. | a. | Explain in detail about meat flavor. | CO2 | 10 |
| b. | Describe the different types of muscles with example. | CO1 | 10 |
| 3. | a. | Describe in detail about the types of stunning techniques used in a slaughter house. | CO2 | 10 |
|  | b. | Explain the handler movement pattern with help of a neat diagram. | CO3 | 10 |
| (OR) | | | | |
| 4. | a. | Explain the causes for poor welfare of animals during handling. | CO3 | 10 |
|  | b. | Write in detail about the ante mortem handling facilities. | CO3 | 5 |
|  | c. | Explain in detail about GHP that has to be followed in modern baittor. | CO3 | 5 |
| 5. | a. | Discuss different methods for curing meat. | CO2 | 15 |
|  | b. | Write a note on frozen meat. | CO2 | 5 |
| (OR) | | | | |
| 6. | a. | Explain in detail about the production method for intermediate moisture and dried meat products. | CO2 | 15 |
|  | b. | Write a short note on cooked refrigerated meat. | CO2 | 5 |
| 7. | a. | Explain the process of egg powder production with the help of a flowchart. | CO2 | 15 |
|  | b. | Describe the process of freezing egg. | CO2 | 5 |
| (OR) | | | | |
| 8. | a. | Write in detail about the effect of refrigeration on poultry quality. | CO2 | 10 |
|  | b. | Describe about the main microorganisms associated with raw poultry contamination. | CO3 | 10 |
|  | | **Compulsory**: |  |  |
| 9. | a. | Explain the process of freezing prawns with the help of a flowchart . | CO2 | 10 |
|  | b. | Explain the working of RSW fish preservation unit . | CO2 | 5 |
|  | c. | Discuss the changes that occur in fish muscles during refrigerated storage. | CO1 | 5 |