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

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**End Semester Examination – Nov/Dec – 2018**

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| **Code :** | **14FP2029** | **Duration :** | **3hrs** |
| **Sub. Name :** | **TECHNOLOGY OF MEAT, POULTRY AND 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 about the animal fat composition with a special mention about it’s modifiers. | CO1 | 16 |
| b. | Appraise any four unique factors that modifies bone composition. | CO1 | 4 |
| (OR) | | | | |
| 2. |  | Annotate on chemistry of Myoglobin and factors affects the raw meat color. | CO1 | 20 |
|  |  |  |  |  |
| 3. | a. | Articulate the sources, species of contamination of meat and meat products with a special highlight about decontamination. | CO1 | 15 |
| b. | Give a short note on precursors of flavor formation in meat. | CO1 | 5 |
| (OR) | | | | |
| 4. |  | Illustrate the slaughtering practices and steps used in handling of carcass with a neat flow diagram. | CO2 | 20 |
|  |  |  |  |  |
| 5. | a. | Sketch a neat diagrammatic representation of lay out design of meat Processing Industry. | CO2 | 8 |
| b. | Summarize the practices affecting the quality of meat. | CO2 | 12 |
| (OR) | | | | |
| 6. |  | Define intermediate moisture foods. Outline the production process of intermediate moisture foods with a neat flow chart. | CO2 | 20 |
|  |  |  |  |  |
| 7. |  | Differentiate GMP and HACCP. Give a detailed account on HACCP of meat processing. | CO3 | 20 |
| (OR) | | | | |
| 8. | a. | Outline the steps involved in poultry processing with a special mention about the equipments used for processing. | CO2 | 12 |
| b. | State the factors responsible for spoilage of fish and fishery products. | CO1 | 8 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. | a. | Describe the major biochemical components of fish. | CO1 | 10 |
| b. | Differentiate CSW and RSW? Discuss the changes observed during storage of fish in RSW and CSW. | CO2 | 10 |