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

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

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| **Code :** | **14FP3012** | **Duration :** | **3hrs** |
| **Sub. Name :** | **ADVANCES IN DAIRY, MEAT AND FISH PROCESSING** | **Max. marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. |  | Draw the flow chart for production of various constituents of milk and explain their physico-chemical properties. | CO1 | 20 |
| (OR) | | | | |
| 2. | a. | Explain the method of manufacture of sterilized milk with flow chart. | CO1 | 10 |
| b. | Explain the manufacture of ice cream with flow diagram. | CO3 | 10 |
|  |  |  |  |  |
| 3. |  | Illustrate the manufacture of spray dried whole milk powder and skim milk powder. | CO3 | 20 |
| (OR) | | | | |
| 4. | a. | Draw the flow diagram and explain the manufacture of butter oil. | CO3 | 10 |
| b. | Explain the manufacturing process of cheese with suitable flow chart. | CO3 | 10 |
|  |  |  |  |  |
| 5. |  | Discuss in detail about muscle structure and its composition. | CO1 | 20 |
| (OR) | | | | |
| 6. |  | Explain in detail the importance of curing meat and the methods of curing. | CO1 | 20 |
|  |  |  |  |  |
| 7. |  | Discuss in detail about fish processing with help of flow chart. | CO1 | 20 |
| (OR) | | | | |
| 8. |  | Explain in detail about the method of canning preservation of fish. | CO2 | 20 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. | a. | Describe about various unit operations performed in poultry processing with the help of flow chart. | CO1 | 10 |
| b. | Discuss the methods used for the quality evaluation of eggs. | CO2 | 10 |