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



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

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| **Code :** | **18FP3011** | **Duration :** | **3hrs** |
| **Sub. Name :** | **ADVANCES IN DAIRY, MEAT AND FISH PROCESSING** | **Max. marks :** | **100** |

**ANSWER ANY FIVE QUESTIONS (5 x 16 = 80 Marks)**

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| **Q. No.** |  | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. |  | Recall the physico-chemical constituents of milk and its constituents. | CO1 | 16 |
|  |  |  |  |  |
| 2. |  | Explain about the HTST Pasturization and with neat sketch. | CO2 | 16 |
|  |  |  |  |  |
| 3. |  | Distinguish briefly about Modern abattoirs system. | CO3 | 16 |
|  |  |  |  |  |
| 4. |  | Demonstrate the various production methods used for Intermediate moisture and dried meat products. | CO3 | 16 |
|  |  |  |  |  |
| 5. |  | Explain briefly about Post mortem muscle chemistry. | CO3 | 16 |
|  |  |  |  |  |
| 6. |  | Point out various unit operations involved in processing of canned meat. | CO4 | 16 |
|  |  |  |  |  |
| 7. |  | Illustrate briefly about HACCP. | CO2 | 16 |
|  | | | | |
| **COMPULSORY QUESTION (1 x 20 = 20 Marks)** | | | | |
| 8. |  | Summarize the different types of preservation techniques involved in Fish Preservation. | CO2 | 20 |