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 – Nov/Dec – 2017**

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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)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. | a. | Describe the different types of muscles with example. | CO1 | 10 |
| b. | Explain in detail about the color of cured meat and the different factors affecting it. | CO1 | 10 |
| (OR) | | | | |
| 2. | a. | Discuss in detail about various techniques used to control and destruct microbes in meat. | CO2 | 15 |
| b. | Describe the components of bone and its modifiers. | CO1 | 5 |
|  |  |  |  |  |
| 3. | a. | Illustrate the types of stunning techniques used in a slaughter house. | CO2 | 15 |
|  | b. | Write in detail about the ante mortem handling facilities. | CO3 | 5 |
| (OR) | | | | |
| 4. | a. | Summarize the different steps involved in pig slaughtering process. | CO2 | 15 |
|  | b. | Paraphrase the operation of a restraint device. | CO2 | 5 |
|  |  |  |  |  |
| 5. | a. | Explain the process of meat canning. | CO2 | 15 |
|  | b. | Write a short note on intermediate moisture meat. | CO2 | 5 |
| (OR) | | | | |
| 6. | a. | Prepare a HACCP plan for fresh frozen beef burgers extended with salt and spices and vacuum packed. | CO3 | 15 |
|  | b. | Write a note on frozen meat. | CO2 | 5 |
|  |  |  |  |  |
| 7. | a. | Discuss about the effect of refrigeration on poultry quality. | CO2 | 15 |
|  | b. | Describe the process of freezing egg. | CO2 | 5 |
| (OR) | | | | |
| 8. | a. | Explain in detail about various equipments used in poultry processing process. | CO2 | 15 |
|  | b. | Enumerate about the main pathogens associated with raw poultry. | CO1 | 5 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. | a. | Explain the process of freezing prawns with the help of a flowchart. | CO2 | 10 |
|  | b. | Elaborate on methods to dry fish. | CO2 | 10 |

ALL THE BEST