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

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**End Semester Examination – Nov / Dec – 2019**

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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.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. | a. | Outline the applications of enzymes in dairy industry. | CO3 | 10 |
| b. | Describe the Physico-chemical properties of raw milk. | CO6 | 6 |
|  |  |  |  |  |
| 2. | a. | Explain the working of plate heat exchanger used in dairy industry with a neat sketch. | CO5 | 10 |
| b. | Reproduce the working principle of cream separator and homogenizer. | CO5 | 6 |
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| 3. |  | Explain in detail the microbial intervention strategies used to reduce spoilage and pathogenic organisms on meat surfaces and meat products. | CO4 | 16 |
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| 4. |  | Describe the steps involved in processing of meat processing and the equipment involved in the processing. | CO5 | 16 |
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| 5. |  | Summarize the different kinds of sausages with their production methods. | CO3 | 16 |
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| 6. |  | Explain the different quality control tests involved in the raw milk before processing. | CO6 | 16 |
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| 7. | a. | Summarize the main factors affecting raw meat color. | CO6 | 6 |
| b. | Mention any four factors controlling the aroma formation in meat. | CO1 | 7 |
| c. | Differentiate between the gravity and centrifugal separators involved in dairy processing unit. | CO3 | 3 |
| **COMPULSORY QUESTION (1 x 20 = 20 Marks)** | | | | |
| 8. |  | Describe the different methods of preserving fish. | CO4 | 20 |