



**QP CODE: 21100487**

**Reg No** : .....

**Name** : .....

**B.Sc DEGREE (CBCS) EXAMINATION, MARCH 2021**

**Third Semester**

B.Sc Food Science & Quality Control Model III

**Core Course - FS3CRT08 - PROCESSING TECHNOLOGY OF ANIMAL FOODS**

2017 Admission Onwards

6C2416DA

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

*Each question carries 2 marks.*

1. What do you understand by the term primary processing?
2. What is the purpose of homogenization?
3. Explain three defects of cheese.
4. Explain the principle of spray drying system.
5. Define Dahi.
6. List the factors which indicate freshness of egg.
7. List the various egg products.
8. What do you understand by the term grading of meat?
9. Define the term Salami.
10. What is bacon?
11. Give any one classification of fish.
12. Explain pickling of fish.

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries 5 marks.*

13. Explain how the PHT influence the agricultural production.
14. Short note on churning.





15. Distinguish between condensed milk and evaporated milk.
16. Distinguish between kheer, khoa and rabri with suitable flowchart
17. Differentiate between egg white proteins and egg yolk proteins.
18. Explain the term meat and its composition.
19. Explain the antimortem inspection of meat.
20. Write on the packaging of poultry.
21. What are the different types of seafood.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Elaborate the composition, manufacturing and uses of ice-cream with suitable flow charts.
23. Describe the spoilage in egg and detail the changes during egg storage.
24. Explain any three methods for processing of meat.
25. Elaborate on the different types of fish products and state its importance in terms of nutritional value, composition, keeping quality and methods of preservation.

(2×15=30)

