

19002170



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Reg. No.....

Name.....

M.Sc. DEGREE (C.S.S.) EXAMINATION, NOVEMBER 2019

Third Semester

Faculty of Science

Branch : Food Science and Technology, Food Technology and Quality Assurance, Food
Science and Quality Control

FT3 MPC 714—TECHNOLOGY OF MILK, MEAT, POULTRY AND FISH

(2012—2018 Admissions)

Time : Three Hours

Maximum Weight : 30

Part A (Short Answer Type Questions)

*Answer any **five** questions out of the following.*

Weight 1 each.

1. Standardised Milk.
2. Meat tenderisation.
3. SMP.
4. Egg grading.
5. Scombroid poisoning.
6. Flavour defects in milk.
7. Cryovac methods of packing meat.
8. Cottage cheese.

(5 × 1 = 5)

Part B (Short Essay Type Questions)

*Answer any **five** questions out of the following.*

Weight 2 each.

9. List the major uses of cream.
10. Write a note on the conventional abattoir practices followed.

Turn over





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11. List the defects in stored cheese.
12. Write in detail the different steps followed in the manufacture of condensed milk.
13. Write a note on the flavour defects in milk.
14. Factors influencing classifications of ice-cream.
15. Defects in creams, cause certain disorders.
16. What are the different methods to be administered to preserve fish products ?

(5 × 2 = 10)

Part C (Essay Type Questions)

*Answer any **three** questions out of the following.*

Weight 5 each.

17. List the physics chemical properties of milk.
18. List the different slaughter methods followed for preparing meat.
19. Write a detailed note on special milks.
20. List the defects located in the prevention of cream.
21. Report on poultry meat products.
22. Write a detailed note on fish byproducts.

(3 × 5 = 15)

