TV153560A **Reg. No: ……**

Name: ……

B.VOC. DEGREE (C.B.C.S.S.) EXAMINATION, OCTOBER 2016

SEMESTER III - CORE COURSE (FOOD PROCESSING TECHNOLOGY)

VFP3S09TB – TECHNOLOGY OF FISH, MEAT AND POULTRY PROCESSING

Time: Three Hours **Maximum Marks: 80**

PART A

I. Answer all questions. Each question carries 1 mark.

1. Define rigor mortis.
2. What are the types of spoilage in fish?
3. How will you judge the quality and freshness of eggs?
4. What is the composition and nutritive value of fishes?
5. What is red meat?
6. What is peroxide value of meat?

(6 × 1 = 6)

PART B

II. Answer any seven questions. Each question carries 2 marks.

7. What are the types of smoking methods in fish preservation?
8. Define fish filleting.
9. What is emulsification capacity of meat?
10. What are the methods of dehydration of meat?
11. Define designer eggs.
12. What are the functions of egg proteins?
13. What is meant by marbling of meat?
14. What are RTE meat products?
15. Define water holding capacity of meat.
16. What is deep/quick freezing method of fish preservation?

(7 x 2 = 14)

PART C

III. Answer any five questions. Each question carries 6 marks.

17. Explain in detail fish protein isolates.
18. Write short notes on quality characteristics of meat.
19. What is canning of fish and the process involved in canning?
20. Explain about the safety and nutritive value of smoked fish.
21. Write short notes on egg freezing and egg drying.
22. Explain in detail grading and quality characteristics of egg.
23. Write short notes on methods of freezing of fish.
24. Explain in detail the process of tenderization of meat.

(5 × 6 = 30)

PART D

IV. Answer any two questions. Each question carries 15 marks

25. Explain the manufacturing process of surimi, sausage and egg powder
26. Describe in detail the composition and nutritive value of meat, fish and eggs.
27. Explain in detail the tests for assessment of raw meat.
28. Describe the preservation techniques for meats.

(2 ×15 = 30)