

TV213690V

Reg. No :

Name :

B. Voc. DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2022

(2021 Admissions Regular,2020 Admissions Supplementary/Improvement,2019 & 2018 Admissions Supplementary)

SEMESTER III - SKILL (FOOD PROCESSING TECHNOLOGY)

VFPT3S07B18 - TECHNOLOGY OF FISH, MEAT AND EGG PROCESSING.

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. List the types of ageing.
2. What do the word marble refers to?
3. Name one fatty acids and vitamin present in fish.
4. What is marbling?
5. How do drying helps to increase shelf life of fish?
6. Name three tests for the assessment of raw meat.
7. Write a short note on deterioration of egg quality.
8. Name two components present in meat which give its flavor.
9. Name the factors that affect egg quality.
10. Comment on quick freezing and slow freezing.
11. Recall on surumi.
12. Expand FPC.

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. Explain rigor mortis and ageing of meat.
14. Write about the composition of egg.
15. Write a short note on smoke curing of fish.
16. Explain meat quality.
17. Write a short note on salting of fish.
18. Give an account on peroxide value of meat.
19. Comment on coating of egg.
20. Classify fish based on anatomical differences.
21. Explain sausage processing.

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Define the term carcass and post mortem changes in meat.
23. Explain in detail about the preservation technique of fish.
24. Comment on factors effecting meat quality.
25. Write about sausage processing.