

TM2431110

Reg. No :

Name :

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MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024
2023 ADMISSIONS REGULAR
M.VOC FPT SEMESTER III - SKILL
VFPT3S08TM20 - Technology of Fish, Meat and Allied Products

Time : 3 Hours

Maximum Weight : 30

Part A

I. Answer any Eight questions. Each question carries 1 weight

(8x1=8)

1. Define slaughtering of animals and its types.
2. Define the components of carcass.
3. Write about the protein content in fish.
4. Define chilling of fish.
5. List the microorganisms that causing spoilage in poultry.
6. Define the pre slaughter care of poultry.
7. Comment on quality indices of fresh egg.
8. State the functional properties of egg yolk and white.
9. Comment on chilling of poultry meat.
10. Give two examples of RTE meat products.

Part B

II. Answer any Six questions. Each question carries 2 weight

(6x2=12)

11. Comment on pre and post slaughter factors affecting quality of meat.
12. Explain canning of meat.
13. Differentiate between fleshy fish and shell fish.
14. Give an account on smoke curing of meat.
15. Write on poultry processing.
16. Comment on meat constituents.
17. Comment on microbiological spoilage of egg.
18. Explain about chitosan and describe the processing steps of chitosan.

Part C

III. Answer any Two questions. Each question carries 5 weight

(2x5=10)

19. Write a note on rigor mortis.
20. Write a short note on canning.
21. Explain the following terms; a) Refrigeration b) Thermostabilization c) Immersion in liquid c) Egg coating
22. Comment on preservation methods used for meat.