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

Name :................................

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024
2023 ADMISSIONS REGULAR
B.VOC FPT SEMESTER III - SKILL
VFPT3S07B23 - 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. Name one fatty acids and vitamin present in fish.

2. Define FPC.

3. Comment on ageing of meat.

4. Classify sausage binder based on their binding property.

5. Identify the primary reasons for preserving fish related to food safety.

6. Comment on spoilage of fish.

7. List the factors that affect drying of fish.

8. Comment on FFA.

9. Classify freezing.

10. Define thermostabilization.

11. Give two examples of RTE meat products.

12. List out RTE meat products.

Part B

II. Answer any Six questions. Each question carries 5 marks   (6x5=30)

13. Explain rigor mortis and ageing of meat.

14. Explain microbial spoilage of fish.

15. Write a short note on smoke curing of fish.

16. Compare nitrite and nitrate.

17. Give an account on peroxide value of meat.

18. Write about freezing method employed during fish processing.

19. Write in detail about composition of egg.

20. Classify fish based on anatomical differences.

21. Define surimi and its manufacturing procedure.

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. Write about the test for the assessment of raw meat.

24. Describe in detail the processes of thermostabilization and immersion in liquid as methods of egg preservation.

25. Explain meat products.