TB253616X

Reg. No :.....

Name :.....

BACHELOR'S DEGREE EXAMINATION, OCTOBER 2025

2024 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. Define FPC.
2. Give two examples of marine water fish.
3. Name one fatty acids and vitamin present in fish.
4. Give two examples of fresh water fish.
5. Define the term preservation.
6. Name two components present in meat which give its flavor.
7. Define dehydration.
8. List the factors that affect drying of fish.
9. Recall on fresh egg.
10. Classify freezing.
11. Expand FPC.
12. Recall on surumi.

Part B

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

13. Give a short note on ageing of meat.
14. Give a short note on marbling of meat.
15. Explain in detail about salting methods of fish.
16. Explain emulsification capacity of meat.
17. Give an account of FFA.
18. Compare nitrite and nitrate.
19. Explain thermal processing in egg and its role in preservation.
20. Explain fish protein concentrate in detail.
21. Explain sausage processing.

Part C

III. Answer any Two questions. Each question carries 15 marks (2x15=30)

22. Explain in detail about the composition and characteristics of fresh egg.
23. Explain in detail about meat quality.
24. Define factors affecting egg quality.
25. Explain pickling and salting of fish.