28/10/25

TM25S342R

Reg. No :.....

Name :.....

MASTER'S DEGREE (C.S.S) EXAMINATION, OCTOBER 2025

2024 ADMISSIONS REGULAR

SEMESTER III - SKILL

VFPT3S06TM20 - 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. Explain the key functions of an Abbattoir.
2. Different types of salting methods in the meat preservation.
3. Define the term preservation.
4. Comment on types of spoilage in fish.
5. Write a short note on appertization.
6. Write composition and nutritive value of chicken.
7. State the functional properties of egg yolk and white.
8. Discuss on the thermal processing of egg.
9. Comment on Meat pigments.
10. Define chilling.

Part B

II. Answer any Six questions. Each question carries 2 weight (6x2=12)

11. Comment on the postmortem glycolysis of meat.
12. Explain about the components of an Abbattoir.
13. Explain chitin and describe the processing steps of chitin.
14. Describe the process involved in the production of Surimi.
15. Comment on ante mortem examination of poultry.
16. Define egg proteins.
17. Comment on meat constituents.
18. Give a short note on Coagulated egg products.

Part C

III. Answer any Two questions. Each question carries 3 weight (2x5=10)

19. Describe in detail the lay out of Abbatoir.
20. Write a short note on Freezing and Canning preservation of Fish.
21. Enumerate the factors affecting the egg quality and their measurements.
22. Comment on preservation methods used for meat.