



Date: 07-11-2024

Dept. No.

Max. : 100 Marks

Time: 01:00 pm-04:00 pm

SECTION A – K1 (CO1)

	Answer ALL the questions	(5 x 1 = 5)
1	Definitions	
a)	Evisceration	
b)	Emulsification capacity	
c)	Stick water	
d)	Chalazae	
e)	Scalding	

SECTION A – K2 (CO1)

	Answer ALL the questions	(5 x 1 = 5)
2	True or False	
a)	Stunning is making animals unconscious prior to slaughter.	
b)	A special equipment called a 'bowl chopper' is used for preparation of emulsion.	
c)	Hot-smoked fishes can be used for immediate consumption.	
d)	Colour of the eggshell determines the nutritional quality of an egg.	
e)	Pneumatic shears aids in removing the neck and head of the poultry.	

SECTION B – K3 (CO2)

	Answer any THREE of the following	(3 x 10 = 30)
3	Discuss the antemortem care of animals prior to slaughter.	
4	Explain the various factors that affects the shelf life of meat and meat products.	
5	Enumerate the specifications and processing operations of fish protein concentrate.	
6	Diagrammatically represent a hen's egg and briefly explain the chicken - egg first theory.	
7	Explain the various poultry processing equipments used in an industry.	

SECTION C – K4 (CO3)

Answer any TWO of the following		(2 x 12.5 = 25)
8	Illustrate sliding filament theory with a neat diagram.	
9	Comment on the methods adopted for artificial meat tenderization.	
10	Discuss briefly on canning, smoking and drying of fish.	
11	Highlight the nutritional composition of a hen's egg.	

SECTION D – K5 (CO4)

Answer any ONE of the following		(1 x 15 = 15)
12	Summarize the concept of irradiation and its impact on meat and meat products.	
13	Discuss in detail the egg formation process with a suitable illustration. What are the different grading systems adopted to categorize the quality of an egg?	

SECTION E – K6 (CO5)

Answer any ONE of the following		(1 x 20 = 20)
14	Compile the biochemical changes involved in Rigor Mortis and its effect on the quality attributes of meat.	
15	Give a detailed account of the poultry processing operations employed in an industry with the aid of suitable flowchart. Write a brief note on the requirements of a packaging label for the processed poultry products.	
