

**LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034****M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING****THIRD SEMESTER – NOVEMBER 2023****PFP 3502 – LIVESTOCK PROCESSING**

Date: 01-11-2023

Dept. No.

Max. : 100 Marks

Time: 01:00 PM - 04:00 PM

PART – A**(10 x 3 = 30 Marks)****Q. No Answer ALL questions**

1	Define sarcomere.
2	Give short notes on myosin and actin filament.
3	Describe the chemical composition of meat.
4	What is cold shortening?
5	What are the spoilage indications of fish?
6	What are psychrotrophic microorganisms?
7	Differentiate scalding and defeathering.
8	Grade eggs based on their weight in grams.
9	Why do we need to process poultry?
10	What is the function of a stunning cabinet in poultry processing?

PART – B**(5 x 8 = 40 Marks)****Answer ALL the questions**

11	(a)	Give a brief account on the various methods of flaying of animal after slaughter.	(8)
		(OR)	
	(b)	Discuss in detail the treatment of animals prior to slaughter.	(8)
12	(a)	Illustrate sliding filament theory with a neat diagram.	(8)
		(OR)	
	(b)	Discuss briefly on post-mortem changes in fish.	(8)
13	(a)	Comment on the perishability factors of fish.	(8)
		(OR)	
	(b)	Give a brief account on the specifications and operation sequences of FPC production.	(8)
14	(a)	Illustrate a poultry egg with a suitable diagram and enumerate its parts.	(8)
		(OR)	
	(b)	Give a brief account on the various equipments adopted in poultry processing.	(8)

15	(a)	Explain the formation of a poultry egg along its oviduct highlighting the timeline and formation sequence. (OR)	(8)
	(b)	Discuss any two egg production systems and give their advantages.	(8)
PART – C			(2 x 15 = 30 Marks)
Answer any TWO questions			
16		Explain rigor mortis in meat with a neat flow diagram.	(15)
17		Discuss the various methods of fish preservation.	(15)
18		Enumerate the preservation methods adopted for poultry eggs.	(15)
19		Give a detailed account on the processing of poultry birds using a suitable flowchart.	(15)
