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FNDFNC 155

**Credit Based II Semester B.Sc. (FND) Degree
Examination, September 2022
(2018-19 and Earlier Batches)
ANIMAL FOOD SCIENCE**

Time : 3 Hours

Max. Marks : 80

PART – A

I. Answer **any ten** of the following :

(10×2=20)

- 1) a) Write a note on cheese.
- b) What is candling test ?
- c) What is LTLT ? Write any 2 advantages.
- d) Write a note on butter.
- e) What is homogenization of milk ?
- f) What is concentrated milk ?
- g) Write a note on scrambled egg.
- h) Write any 2 advantages of UHT.
- i) Define major spices and give examples.
- j) How egg yolk gets deteriorates ?
- k) Write a note on thickening agent.
- l) Define food adulteration with example.

PART – B

II. Answer the following :

(4×15=60)

- 2) a) Write a note on clarification of milk. **3**
- b) Explain about properties of milk. **5**
- c) Briefly explain on preparation of curd. **7**

OR

- 3) a) Explain problem encountered in cooking milk. **4**
- b) Give a detailed account on skim milk. **4**
- c) Explain about the methods of pasteurization. **7**

P.T.O.



- 4) a) Write a note on composition of egg yolk protein. **3**
- b) Discuss on structure of egg. **5**
- c) Explain in detail egg beating and factors influencing on foaming. **7**

OR

- 5) a) Write a note on custard. **4**
- b) Write a note on storage of egg. **4**
- c) Briefly explain on deterioration of egg quality. **7**
- 6) a) Explain in detail factors affecting the tenderness of meat. **3**
- b) Discuss the post mortem changes in meat. **5**
- c) Briefly explain on cut grade and selection of meat. **7**

OR

- 7) a) Write a note on classes of meat. **4**
- b) What are the changes occur during cooking of meat ? **4**
- c) Briefly explain on structure of meat. **7**
- 8) a) Write any 4 medicinal value of spices. **3**
- b) Discuss how to select the fish. **5**
- c) Explain the adulteration of spices. **7**

OR

- 9) a) Explain in detail spoilage of fish. **4**
- b) Explain the composition of spices. **4**
- c) Briefly explain on fish cookery. **7**
