

2056

B. Voc. (Food Processing and Preservation) FYUP  
Fourth Semester  
BFP - 403: Food of Animal Origin

Time allowed: 3 Hours

Max. Marks: 40

*NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.*

x-x-x

I. Answer any four of the following briefly:-

- a) Yoghurt processing
- b) Characteristics of fresh fish
- c) Yolk index
- d) Nutritive value of meat
- e) microbiological spoilage of fish
- f) Sources of meat

(4x2)

UNIT - I

- II. a) Explain the nutritional importance of animal-origin foods.  
b) Describe different categories of foods obtained from animals with examples. (2x4)
- III. a) Discuss different dairy animals and their importance.  
b) Explain the processing of UHT milk. (2x4)

UNIT - II

- IV. a) Define carcass and explain its structure.  
b) Differentiate between red meat and white meat. (2x4)
- V. a) Explain the composition of meat.  
b) What is marbling? Discuss its significance. (2x4)

UNIT - III

- VI. a) Describe the structure of a hen's egg.  
b) Explain the nutritive value of eggs. (2x4)

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(2)

- VII. a) Discuss characteristics of a fresh egg.  
b) Differentiate between broilers and layers. (2x4)

UNIT - IV

- VIII. a) Classify fish into freshwater and marine types.  
b) Explain the importance of aquaculture. (2x4)
- IX. a) Describe the composition of fish.  
b) Explain microbiological spoilage of fish. (2x4)

x-x-x