



SNS COLLEGE OF TECHNOLOGY

(An Autonomous Institution)

Approved by AICTE, New Delhi, Affiliated to Anna University, Chennai

Accredited by NAAC-UGC with 'A++' Grade (Cycle III) &

Accredited by NBA (B.E - CSE, EEE, ECE, Mech & B.Tech.IT)

COIMBATORE-641 035, TAMIL NADU



DEPARTMENT OF FOOD TECHNOLOGY

19FTE402-MEAT, FISH, POULTRY AND PROCESSING

DESCRIPTIVE TYPE

UNIT-I

- 1.Explain about the types of meat along with composition
- 2.Recall the structure of muscles.
- 3.Explain the Ante-Mortem handling
- 4.Explain the Unit operation involved slaughtering
- 5.Elaborate the steps involved Post mortem handling
- 6.Recall the concepts of preservation
- 7.Explain about the flow chart and process involved sausages
- 8.Recall process involved in processing of Ham-burgers
- 9.Elaborate the Curing process
- 10.Explain about different slaughtering methods-based on religion

UNIT-II

- 1.Explain about the types of fish along with composition
- 2.Elaborate the Spoilage factors of fish
- 3.Explain in detail about post-mortem changes in fish
- 4.Explain in about freezing and IQF
- 5.Explain the process of Canning
- 6.Explain the process of Pickling
- 7.Explain about preservation techniques
- 8.Explain about the Nutritive value of fish
- 9.Explain about the Salting and Drying

UNIT-III

- 1.Explain about the classification types and characteristics of poultry meat
- 2.Recall the unit operation in poultry processing
- 3.Explain about the pre-salughter factors affecting poultry meat quality
- 4.Explain in detail about the poultry cut
- 5.Recall the concepts of factors affecting shelf life
- 6.Explain about the colour, texture and flavour
- 7.Elaborate the preservative techniques
- 8.Explain about the irradiation
- 9.Explain about the Heating and Drying

UNIT-IV

- 1.Explain about the nutritive value of egg
- 2.Explain about the structure of egg and composition of it
- 3.Elaborate the functional properties of egg
- 4.Elaborate the factors affecting the quality of egg
- 5.Explain about the measure of egg quality
- 6.Detail about the preservation of egg
- 7.Explain about the process of Egg powder
- 8.Explain about the spray drying equipment
- 9.Explain about the process of egg powder using foam mat drying

UNIT-V

- 1.Explain about the Hygiene to be followed in meat industry
- 2.Elaborate about the maintenance tool in meat industry
- 3.Design meat plant layout
- 4.Describe about the code of hygiene maintained in industry
- 5.Explain about the seven steps of HACCP that should be followed in meat industry
- 6.Explain about GMP followed in food industry
- 7.Elaborate about the GHP followed in food industry
- 8.Explain about CIP in meat industry