

PH 591.3

Reg. No.

--	--	--	--	--	--	--	--	--	--

**St Aloysius College (Autonomous)**

**Mangaluru**

**Semester III – P.G. Examination – M.Sc. Food Science and Technology**  
**February - 2022**

**Technology of Meat, Poultry and Fish Products**

**Max Marks: 70**

**Time: 3 hrs.**

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

**ST. ALOYSIUS COLLEGE** (6x3=18)  
**PG Library**  
**MANGALORE-575 004**

1. Write a short note on meat colour.
2. What are meat analogs?
3. Comment on different packaging materials used currently in meat processing industry.
4. Write a note on fish meal production.
5. Differentiate between PSE and DFD.
6. How the internal quality of egg is evaluated?
7. Write a note on fish protein hydrolysate.

**II. Answer any FOUR of the following:**

**(4x7=28)**

8. Discuss about different methods of meat tenderization.
9. Explain postmortem changes in fish and how it affects fish quality.
10. Write a general account of present status and future prospect of meat industry in India.
11. Discuss preservation of fish by chilling and freezing.
12. Define the importance of smoking and curing in meat preservation.

**III. Answer any TWO of the following:**

**(2 x12=24)**

13. What are sausages? Explain the steps involved in the production of sausages.
14. Discuss the meat preservation by irradiation technology and its advantages and disadvantages.
15. Discuss the utilization of by-products from meat industry.

\*\*\*\*\*

PH 592.3

Reg. No.

--	--	--	--	--	--	--	--

# St Aloysius College (Autonomous)

Mangaluru

Semester III - P.G. Examination - M.Sc. Food Science and Technology  
February - 2022

## NUTRACEUTICALS AND FUNCTIONAL FOODS

Max Marks: 70

Time: 3 hrs.

(6x3=18)

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

1. Write a note on role of nutraceuticals in human health.
2. Write a note on isoflavonoids.
3. Define the term resistant starch.
4. Write a note on phytochemicals.
5. Write a note on dietary supplement.
6. Write a note on Nutrigenomics.
7. Write short note on fructo-oligosaccharides.

ST. ALOYSIUS COLLEGE  
PG Library  
MANGALORE-575 003

**II. Answer any FOUR of the following:**

(4x7=28)

8. Discuss the biological significance of nutraceuticals.
9. Explain the role of nutraceuticals in diabetes.
10. Explain the role of nutraceuticals in cholesterol management.
11. Discuss on the health benefits of natural pigments.
12. Discuss the role of PUFA as nutraceuticals. What is the ideal omega-3 & omega-6 ratio?

**III. Answer any TWO of the following:**

(2 x12=24)

13. List the functions of GI tract microbes. Explain the effect of probiotics on Gastro-intestinal health.
14. Discuss the regulatory issues and global scenario for nutraceuticals.
15. Discuss the role of nutraceuticals in prevention of cancer and cardiovascular diseases.

\*\*\*\*\*

PS 594.3

Reg. No.

--	--	--	--	--	--	--

**St Aloysius College (Autonomous)**

**Mangaluru**

**Semester III - P.G. Examination - M.Sc. Food Science and Technology**  
**February - 2022**

**FERMENTATION TECHNOLOGY**

**Max Marks: 70**

**Time: 3 hrs.**

**(6x3=18)**

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

1. Write a note on Drying during DSP.
2. Write a note on 'Shrikhand', a traditional fermentation product.
3. Write a note on crystallization during DSP.
4. Write a short note on microfiltration.
5. Write the principle of centrifugation.
6. Write a note on GM Act.
7. Write a note on labelling.

**ST. ALOYSIUS COLLEGE**  
**PG Library**  
**MANGALORE-575 003**

**II. Answer any FOUR of the following:**

**(4x7=28)**

8. Explain fermentation process in manufacture of "Dhokla".
9. Explain the Ultra-filtration during DSP.
10. Explain in detail the process of tea fermentation.
11. Discuss solid state fermentation process.
12. Explain fermentation process in tea and coffee.

**III. Answer any TWO of the following:**

**(2 x12=24)**

13. Explain in-detail about the process of fermentation of soy based products.
14. What is GM Foods? Explain the ethical issues of GM Foods.
15. Explain objectives and problems faced during downstream processing of fermented products

\*\*\*\*\*

PS 597.3

Reg. No.

--	--	--	--	--	--

**St Aloysius College (Autonomous)**

**Mangaluru**

**Semester III - P.G. Examination - M.Sc. Food Science and Technology  
February - 2022**

**WASTE MANAGEMENT**

**Time: 3 hrs.**

**Max Marks: 70**

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

ST. ALOYSIUS COLLEGE  
PG Library  
MANGALORE - 575 004

**(6x3=18)**

1. Write a note on land-filling.
2. Write a note on Single Cell Protein.
3. Write a note on incineration.
4. Write short notes on FSSAI regulations for the disposal of food waste.
5. Write notes on food colorants.
6. List out the Industrial wastes obtained from fruit & vegetable processing.
7. Write a note on dairy wastes.

**II. Answer any FOUR of the following:**

**(4x7=28)**

8. Explain in-detail the waste produced from meat & poultry industry.
9. Discuss the chemical & biological unit operations in waste water treatments.
10. Mention the legal issues related to storage and waste disposal.
11. Discuss organic content in waste water.
12. Explain the importance ETPs.

**III. Answer any TWO of the following:**

**(2 x12=24)**

13. Differentiate between non-degradable & biodegradable wastes. Explain in detail the waste produced from beverage industry.
14. Discuss in detail the storage & disposal of Liquid waste.
15. Discuss in-detail the environment management systems (ISO1400) and its application on food industry.

\*\*\*\*\*