



**SNS COLLEGE OF TECHNOLOGY**  
**(An Autonomous Institution)**  
**Coimbatore.**

**Question Bank – Short Questions**

**Unit I**

1. List out the types of meat.
2. Define the term HALAL.
3. What is meat tenderization?
4. What does rigor mortis of meat mean?
5. Define curing of meat.
6. What are the preservative techniques followed for meat?
7. Post mortem changes of meat.
8. Define ageing of meat
9. List some of the processed meat products.
10. Brief about the drying techniques of meat.

**Unit II**

1. Write about fish protein concentrate.
2. Name the factors affecting the spoilage of fish.
3. Name any four functions of fish market.
4. Give the classification and harvesting methods of fish.
5. Name the 3 methods of IQF and define IQF.
6. Define salting of fish.
7. Define canning of fish.
8. What does fish pickling mean?
9. Name the classification of fishes.
10. What are the methods involved in drying of fish?



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