

- Q.27 Describe different processing steps for canned meat preparation.
- Q.28 Write a brief note on frozen storage of fresh and processed meat.
- Q.29 What are the factors which affects the quality of meat?
- Q.30 How to prepare egg powder?
- Q.31 Write a brief note on types of fish.
- Q.32 Define the terms smoking and curing of meat.
- Q.33 How to judge the freshness of fish?
- Q.34 How to inspect poultry birds before processing.
- Q.35 Define the terms meat sausage and therm-ostabilization.

#### **SECTION-D**

**Note :** Long Answer type question. Attempt any two questions. (2x10=20)

- Q.36 Define the term by products. Describe by-product utilization of meat, fish poultry and egg industry.
- Q.37 Give flow diagram and explain different processing steps involved for preparation of ready to cook poultry.
- Q.38 Explain processing steps canned meat with flow diagram.

b)

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181143/121143/031143

**Branch : Food Technology**  
**Subject : Technology of meat, fish and poultry products**

**Time : 3 Hrs.**

**M.M. : 100**

#### **SECTION-A**

Note : Multiple choice questions. All questions are compulsory. (10x1=10)

- Q.1 \_\_\_\_\_ is a Jewish law of slaughtering animals.  
 a) Schechita                    b) Halal  
 c) Jhatka                      d) None of these
- Q.2 Salami is \_\_\_\_\_ type of sausage.  
 a) Fermented                  b) Smoking  
 c) Curing                      d) All of the above
- Q.3 The egg quality is checked by \_\_\_\_\_  
 a) Candling                    b) Albumin index  
 c) Haugh Unit                d) All of the above
- Q.4 PSE occurs in \_\_\_\_\_ pH.  
 a) Higher                     b) Lower  
 c) Neutral                    d) None of the above
- Q.5 Lean fishes have fat \_\_\_\_\_ %  
 a) <2                        b) 2 to 5  
 c) 5 to 7                    d) > 10

- Q.6 Any change that renders food unfit for human consumption is called \_\_\_\_\_.  
a) Spoilage      b) Processing  
c) Preservation      d) Deterioration
- Q.7 Scalding is done in the processing of \_\_\_\_\_.  
a) Fish      b) Poultry  
c) Fruits      d) Eggs
- Q.8 What is the name for Yellow part of Egg?  
a) Yolk      b) Air cell  
c) Albumin      d) All of the above
- Q.9 The principal meat pigment is \_\_\_\_\_.  
a) Myoglobin      b) Flavonoids  
c) Chlorophylls      d) None of the above
- Q.10 Which vitamin is absent in egg?  
a) Vitamin C      b) Vitamin D  
c) Vitamin K      d) Vitamin A

### SECTION-B

**Note:** Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 Natural casings are made from \_\_\_\_\_. (Intestine/spleen).
- Q.12 Raw meat should be stored between -2°C and 0°C . (True/False)

- Q.13 \_\_\_\_ refers to stiffening of muscles after death and is another important postmortem change in the process of conversion of muscle to meat. (Rigor mortis/Stunning)
- Q.14 In the processing of poultry de-feathering is carried out by \_\_\_\_\_. (Mechanically/ Brining)
- Q.15 Sausages are minced. A lot of spices are added to it and then stuffed with stuffing. (True/False)
- Q.16 Name four main parts of egg.
- Q.17 Name any two types of shell fish.
- Q.18 Postmortem examination is done \_\_\_\_\_ to slaughter. (Prior/After)
- Q.19 The quantity of collagen \_\_\_\_\_ upon ageing of animals. (Increase/Decrease)
- Q.20 Name any two types of ritual slaughtering methods.

### SECTION-C

**Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Write a brief note on composition of muscle.
- Q.22 Define antimortam inspection and its objectives.
- Q.23 Define the terms abattoir and emulsification.
- Q.24 Describe objective of exhausting and salting of fish.
- Q.25 Explain different types of ritual slaughtering methods.
- Q.26 Give different methods of salting of fish.