

- Q.27 Briefly explain about 'preblending'.
- Q.28 Write the objectives of egg powder preparation.
- Q.29 Mention the steps involved in egg powder preparation.
- Q.30 Briefly explain the parameters used to check the quality of fish.
- Q.31 Briefly explain methods of slaughtering.
- Q.32 Briefly explain methods of fish cooking.
- Q.33 Briefly explain different methods used for fish salting.
- Q.34 Briefly explain about fish pickling.
- Q.35 Briefly explain about evisceration process of cattle.

## SECTION-D

**Branch : Food Tech.**

Time : 3 Hrs.

## SECTION-A

- Q.1 The muscles of warm blooded animals like cattle, sheep and pig is called \_\_\_\_\_.  
a) Meat                                      b) Beef  
c) Ham                                        d) None
- Q.2 The method used for increasing tenderness of meat is/are  
a) Conditioning or ageing  
b) Treatment with photolytic enzyme  
c) Mechanical alternation of meat  
d) All of the above
- Q.3 The semifluid material within the muscle cell is called \_\_\_\_\_.  
a) Sarcolemma                              b) Sarcoplasma  
c) Myofibrils                                  d) None of these
- Q.4 Meat is rich in protein having \_\_\_\_\_%  
a) 1-10%                                        b) 15-20%  
c) 30-40%                                      d) 40-50%

- Q.36 Explain methods of meat curing. Highlight the advantages and disadvantages of each.
- Q.37 Mention the steps involved in preparation of ready to cook poultry.
- Q.38 Mention the steps involved in manufacturing of sausages.

- Q.5 The mostly followed preservation method of egg at farm levels is \_\_\_\_\_.  
 a) Lime water                      b) Coating of egg with oil  
 c) Freezing                        d) Thermo stabilization
- Q.6 The light band of muscle is known as  
 a) Isotropic bands                b) Anisotropic bands  
 c) Z line                            d) H zone
- Q.7 The dark line in the center of each of the band is called \_\_\_\_\_ line.  
 a) Z line                            b) Y line  
 c) H zone                          d) D Line
- Q.8 The enzyme present in papaya responsible for tenderizing of meat is \_\_\_\_\_.  
 a) Papain                          b) Bromelin  
 c) Cathepsin                      d) Ficin
- Q.9 Spoiled fishes are used for preparation of \_\_\_\_\_.  
 a) Strained baby food  
 b) Fish protein concentrate  
 c) Fish meal  
 d) None of the above
- Q.10 Which of the following is aged commonly?  
 a) Beef                              b) Mutton  
 c) Pork                             d) All

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## SECTION-B

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

- Q.11 The center of A band is called \_\_\_\_\_. (H zone / Z line)  
 Q.12 Rearing of fish is called \_\_\_\_\_ (Pisciculture / Sericulture)  
 Q.13 Beef is meat of \_\_\_\_\_.  
 Q.14 DFD stands for \_\_\_\_\_.  
 Q.15 The process of evaluating the quality of egg is \_\_\_\_\_.  
 Q.16 Meat of sheep is called \_\_\_\_\_.  
 Q.17 Meat of swine is called \_\_\_\_\_.  
 Q.18 Fat marbling makes the muscles \_\_\_\_\_ (tender/tough)  
 Q.19 Increased toughening of meat refers to \_\_\_\_\_.  
 Q.20 Major portion of egg is that of \_\_\_\_\_.

## SECTION-C

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

- Q.21 Differentiate between dry smoking and liquid smoking of meat.  
 Q.22 Briefly explain about meat pickles.  
 Q.23 Briefly explain about canning of meat.  
 Q.24 Briefly explain about pre-slaughter care and handling of poultry.  
 Q.25 Draw a well labelled diagram of egg.  
 Q.26 Briefly explain about by products utilization of meat and poultry industry.

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