

- 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

Note: Long answer questions. Attempt any two questions out of three Questions. (2x10=20)

- 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.

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4th Sem.
Branch : Food Tech.
Sub.: Technology of Meat, Fish and Poultry Products

Time : 3 Hrs. M.M. : 100

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (10x1=10)

- 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

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.