

No. of Printed Pages : 4  
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221133

**3rd Sem / Food Technology**

## **Subject : Technology of Meat, Fish, & Poultry Products**

Time : 3 Hrs.

M.M. : 60

## **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Veal is obtained from?

  - a) Sheep
  - b) Goat
  - c) Buffalo
  - d) Calf

Q.2 The condition of toughening of the muscle of the meat after slaughtering animals is called

  - a) Rigor toughening
  - b) Rigor mortis
  - c) Rigor hardening
  - d) Rigor tightening

Q.3 Smoking is used for the preservation of

  - a) Cereals
  - b) Meat
  - c) Egg
  - d) Fruits

Q.4 Which of the following are cooking methods for fish?

  - a) Stewing
  - b) Grilling
  - c) Broiling
  - d) All of the above

- Q.5 Omega 3 fatty acid available in fish is a \_\_\_\_\_  
a) Saturated fatty acid  
b) Free fatty acid  
c) Monounsaturated fatty acid  
d) Polyunsaturated fatty acid
- Q.6 Fish liver oil rich in  
a) Vitamin A                  b) Vitamin D  
c) Vitamin E                  d) All of the above

### SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Beef is meal of \_\_\_\_\_.  
Q.8 Define stunning.  
Q.9 Write down two benefits of eating meats.  
Q.10 Enlist major components of meat  
Q.11 Poultry is better in nutrition compared to fish (True/False)  
Q.12 Enlist five egg and poultry products.

### SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Discuss different types of slaughtering methods.  
Q.14 Draw a flow diagram for the preparation of meat pickles.  
Q.15 Write down different types of postmortem inspection of slaughtered animals.

- Q.16 What are the factors affecting the quality of meat?  
Q.17 Write about the salting of fish, mentioning the purpose, different methods and associated benefits  
Q.18 Explain various factors responsible for the spoilage of eggs.  
Q.19 Explain various factors responsible for the spoilage of fish products.  
Q.20 What are the factors affecting the quality of fish products?  
Q.21 Write down the chemical composition of an egg.  
Q.22 Elaborate any two methods for the preservation of egg

### SECTION-D

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Discuss the canning of fish describing all unit operations in details.  
Q.24 Explain procedures for the preparation of sausage with a flow chart.  
Q.25 Discuss the method for the preparation of egg powder with help of neat flow chart.