

- Q.12 Explain preservation of meat by curing
- Q.13 What is meat tenderization
- Q.14 Write composition of egg.
- Q.15 What are the processing and preservation methods of poultry meat.
- Q.16 Write short note on status of poultry industry in India.
- Q.17 Explain meat plant sanitation
- Q.18 Write a short note on evaluation of animal carcasses

SECTION-C

Note: Long answer questions. Attempt any one questions out of two questions. (1x10=10)

- Q.19 Describe structure of egg. Explain processing and preservation of egg in detail.
- Q.20 Explain preparation preservation and equipment for manufacture of smoked meat products in detail.

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Roll No.

Dvoc - Level -5

2nd Sem / Food Processing

Subject : Processing of Meat and Poultry Products

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short questions. Attempt all ten questions. (10x1=10)

- Q.1 Write full form of FSSAI
- Q.2 What is shelf life?
- Q.3 Write two example of chemicals meat preservatives.
- Q.4 HACCP stands for _____
- Q.5 Beef is meat of _____
- Q.6 Write an example of dehydrated meat.
- Q.7 Give two example of Halal foods?
- Q.8 Yellow part of egg is called. _____
- Q.9 Define aging of meat.
- Q.10 Give two examples of food preservatives

SECTION-B

Note: Short answer type questions. Attempt any Six questions out of eight questions. (6x5=30)

- Q.11 Briefly describe FSSAI safety standards in meat industry