

- Q.26 Briefly explain chemical composition of egg.
- Q.27 Briefly explain the factors affecting quality of poultry.
- Q.28 Briefly explain about 'post mortem inspection of carcass'.
- Q.29 Write the objectives of post mortem inspection of meat carcass.
- Q.30 Briefly explain about abattoir and its construction.
- Q.31 Briefly explain about 'communication'.
- Q.32 Briefly explain about dehydration of fish.
- Q.33 Explain curing of meat.
- Q.34 Briefly explain about byproducts utilization of meat and poultry industry.
- Q.35 Briefly explain about types of fish.

SECTION-D

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

- Q.36 Explain the steps involved in canning of meat.
- Q.37 Classify sausages on the basis of degree of chopping, moisture content and fermentation.
- Q.38 Explain various methods of egg preservation in detail.

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Roll No.

4th Sem / Food Tech.

Subject:- Technology of Meat, Fish and poultry Products

Time : 3Hrs.

M.M. : 100

SECTION-A

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

- Q.1 During cooking, change in colour of meat is due to formation of _____
- a) Metmyoglobin b) Myoflobin
c) Oxymyoglobin d) Actomyosin
- Q.2 The surface of the muscle is called
- a) Sarcolemma b) Sarcoplasma
c) Myofibrils d) None of these
- Q.3 Immediate chilling of fish after harvesting is desirable because _____
- a) Fish is highly perishable
b) Contain 60-80% water
c) Rich in unsaturated fat
d) All of the above

- Q.4 The most scientific method of slaughtering of animal is
- a) Kosher b) Zatka
c) Halal d) None of the above
- Q.5 The meat is cured by using _____
- a) Nitrates b) Nitrites
c) Carbon monooxide d) All of the above
- Q.6 The egg quality is assessed by _____
- a) Size b) Shape
c) Candling d) None of these
- Q.7 The dark band of muscle is known as
- a) Isotropic bands b) Anisotropic bands
c) Z line d) H zone
- Q.8 Ageing of meat is done at _____ °C
- a) 4 b) 0.5 to -2.0
c) 1-2 d) 4-7
- Q.9 The byproduct of fish industry used as fining agent is _____
- a) Scales b) Gelatin
c) Fish meal d) Fish oil
- Q.10 Poor quality egg floats in the water due to
- a) Microbial spoilage b) Increase in air cell
c) decrease in air cell d) Air cell has no relation

SECTION-B

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

- Q.11 Ficin is obtained from _____
- Q.12 The shell of the egg is made from _____
- Q.13 Air cells are mostly present on _____ end.
- Q.14 Muslim method of slaughter is _____
- Q.15 Majority of fatty acids in the fish are _____
- Q.16 Rigor mortis meaning _____
- Q.17 Meat of goat is called _____ (Chevon/mutton)
- Q.18 ATP stands for _____
- Q.19 PSE stands for _____
- Q.20 Carcass means _____

SECTION-C

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

- Q.21 Briefly explain slaughtering techniques.
- Q.22 Highlight the advantages of curing of meat.
- Q.23 Explain different techniques used for fish preservation.
- Q.24 Draw a flow diagram for meat pickle preparation.
- Q.25 Write the objectives of ante-mortem examination of meat animal.