

SECTION-B

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

Q.11 Briefly explain equipment for manufacturing of meat sausage.

Q.12 Explain structure of egg.

Q.13 What is meat emulsions?

Q.14 Write factors affecting post mortem changes in meat.

Q.15 Write short note on mechanical deboning.

Q.16 What is smoked meat?

Q.17 Briefly describe HACCP safety standards in meat industry.

Q.18 What are pre slaughter operations?

SECTION-C

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

Q.19 Explain abattoir design and layout in detail.

Q.20 Explain status of meat and poultry industry in India.

No. of Printed Pages : 2

Roll No.

189264

**2nd Sem / (DVOC) 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 ISO stands for _____

Q.2 Pork is meat of _____

Q.3 Give two examples of Kosher foods?

Q.4 Define curing.

Q.5 Write two byproducts of meat.

Q.6 What are halal foods?

Q.7 Define food preservatives.

Q.8 What is meat sausage?

Q.9 Write full form of MFPO.

Q.10 Write full form of FSSAI.