

- Q.28 Explain procedure for making meat pickle.
- Q.29 Explain canning of meat with flow diagram.
- Q.30 Enlist different preservation methods of fish and explain any two of them.
- Q.31 How to determine Iron sulfide formation in cooked eggs.
- Q.32 Give the objectives of the postmortem examination?
- Q.33 Write a note on Muslim and Jewish method of slaughter.
- Q.34 Write a brief note on utilization of byproducts of meat and fish processing industries.
- Q.35 Define the terms smokes meat and cured meat.

#### SECTION-D

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

- Q.36 How to prepare meat sausage? Give a flow diagram and explain different processing steps.
- Q.37 Explain different methods for whole egg preservation.
- Q.38 What are the principles and objectives of antemortem examination of meat animals?

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#### 4th Sem / Food Technology

#### 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 What is evisceration?
- Removing internal body parts of bird
  - Removing feathers
  - Cleaning the skin of bird
  - Preservation technique of bird
- Q.2 Which of the following gas is used for gas stunning in meat processing?
- Carbon dioxide
  - Helium
  - Ammonia
  - All of the above
- Q.3 Natural casings are made from \_\_\_\_\_.
- Intestine
  - Spleen
  - Both a & b
  - None of the above
- Q.4 Phosphates are used in meat and poultry products due to their ability to \_\_\_\_\_.
- Water binding quality
  - Improve juiciness and tenderness
  - Both a & b
  - None of the above

- Q.5 Production of baby chicks from fertile eggs.  
 a) Hatching                      b) Post-mortem  
 c) Spawning                      d) Comminution
- Q.6 The outer protective covering of an egg is a shell which comprises around 11% of its total weight.  
 a) Shell Membranes      b) Shell  
 c) Outer thin layer      d) none of the above
- Q.7 Mutton is meat from an \_\_\_\_\_ over two years old  
 a) Sheep                      b) Calves  
 c) Both a & b                      d) None of the above
- Q.8 Thermo-stabilization is the process of egg \_\_\_\_\_.  
 a) Spoilage                      b) Preservation  
 c) Cooking                      d) All of the above
- Q.9 Salmon and shark are the example of \_\_\_\_\_ fish.  
 a) White                      b) Shellfish  
 c) Crustaceans                      d) All of the above
- Q.10 Which of the following is the method of fish cooking ?  
 a) Poaching                      b) Grilling  
 c) Barbecuing                      d) All of the above

### SECTION-B

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

- Q.11 The white makes up approximately 60 percent of the weight of an egg. (True/False)
- Q.12 The air pocket in a fresh egg is smaller than that of an older egg. (True/False)

- Q.13 More spoilage of eggs is caused by (bacteria than molds/molds than bacteria)
- Q.14 Enlist any two oil rich fish names.
- Q.15 Which category of fish has an outer shell but no backbone and lives primarily in salt water? (Flatfish/Shellfish)
- Q.16 Give any two drying methods of egg powder.
- Q.17 Write any two objectives of antemortem examination of animals.
- Q.18 Cold smoking of fish is performed at 28-32°C temperature. (True/False)
- Q.19 Give full form of RTC poultry.
- Q.20 Chicken is also called \_\_\_\_\_ meat. (White/Red)

### SECTION-C

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

- Q.21 Draw a neat and clean diagram of the egg and give a brief description of its parts.
- Q.22 What is product utilization and why is it so important?
- Q.23 Explain different methods of fish salting in brief.
- Q.24 Enlist different methods of fish salting in brief.
- Q.25 Discuss the nutritive value of meat.
- Q.26 Define the terms scalding and thermostabilization of eggs.
- Q.27 Write a brief note on inspection of poultry birds.