

## 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.

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## 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.