

- inspection in the context of animals processing.
- Q25 What is an abattoir, and what is its primary function?
- Q.26 Discuss challenges faced by the Indian meat, fish, and poultry industry?
- Q.27 How does frozen storage help preserve the quality of fresh and processed meat, poultry, and fish?
- Q.28 Discuss the main difference between hot smoking and cold smoking?
- Q.29 Describe the classification of sausage products based on their ingredients.
- Q.30 Discuss the primary steps involved in the processing of cured meats?
- Q.31 How are fish by-products utilized in food processing and other industries?
- Q.32 Enlist ingredients and their role in curing of meat?
- Q.33 Briefly explain the process involved in preparing egg powder from whole eggs?
- Q.34 Briefly explain the process of hot smoking fish.
- Q.35 How does pickling preserve fish?

Section-D

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

- Q.36 Explain the structure, chemical composition, and nutritive value of eggs.
- Q.37 Explain various cooking methods for fish.
- Q.38 Identify common by products generated in the meat, fish, poultry, and egg industries and their uses in various sectors.

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4th Sem. Branch: Food Technology

Sub : Technology of Meat, Fish & Poultry Products

Time : 3 Hrs. M.M. : 100

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (10x1=10)

- Q.1 Which of the following is not a component of muscle tissue?
 a) Tendons b) Myofibrils
 c) Connective tissue d) Adipose tissue
- Q.2 Which of the following is not a common method for tenderizing poultry meat?
 a) Brining
 b) Marinating
 c) Smoking
 d) Mechanical Tenderization
- Q.3 What is the primary function of post-mortem inspection of slaughtered animals?
 a) To ensure proper stunning methods were used
 b) To check for signs of disease or contamination
 c) To monitor the animals's behavior during transport
 d) To inspect the animal's living conditions
- Q.4 Which of the following is a common ingredient in cured and smoked meats for flavoring?
 a) Salt b) Sugar
 c) Vinegar d) All of the above

- Q.5 Which type of slaughtering method is known for its religious significance in certain cultures?
- Stunning
 - Kosher
 - Halal
 - Carbon dioxide euthanasia
- Q.6 Which of the following is a pre-slaughter condition that may affect meat quality?
- Rigor mortis
 - Stress
 - Bruising
 - All of the above
- Q.7 What is the purpose of antimortem inspection in animals?
- To check for signs of disease or injury before slaughter
 - To ensure humane treatment during transport
 - To verify the age of the animal
 - To inspect the meat after slaughter
- Q.8 During the dressing process of poultry, what is removed from the bird?
- Skin
 - Internal organs
 - Feathers
 - Beak
- Q.9 What is the ideal temperature range for chilling poultry after processing?
- 20-30°C
 - 0-4°C
 - 40-50°C
 - 60-70°C
- Q.10 Which of the following is not a type of meat inspection?
- Post-mortem inspection
 - Antimicrobial inspection
 - Antemortem inspection
 - Ante-mortem inspection

- ### Section-B
- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Drying fish under the sun is a common method of dehydration. True/False
- Q.12 What is added to canned meat to aid in preservation? (Salt/Soy sauce)
- Q.13 Egg yolks contain more protein than egg whites. True/False
- Q.14 Canning is an effective method for preserving raw eggs. True/False
- Q.15 Fish is a good source of high-quality protein.
- Q.16 The "fishy" odor of fish indicates freshness.
- Q.17 Eggs are a good source of vitamin D. True/False
- Q.18 Eggs are considered a complete protein source. True/False
- Q.19 Spoilage of eggs is primarily caused by exposure to sunlight. True/False
- Q.20 What is the purpose of adding vinegar to meat pickles? (To improve texture/To prevent spoilage)

- ### Section-C
- Note:** Short answer type Question. Attempt any twelve questions out of fifteen Questions. (12x5=60)
- Q.21 What is the most common method used for long-term preservation of fish?
- Q.22 How does the handling and storage of poultry meat impact its shelf life?
- Q.23 Give the differences between stunning and non-stunning methods of slaughter?
- Q.24 Define antimortem inspection and post-mortem