

- inspection in the context of animals processing.
- Q.25 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