

- Q.12 Explain preservation of meat by curing
 - Q.13 What is meat tenderization
 - Q.14 Write composition of egg.
 - Q.15 What are the processing and preservation methods of poultry meat.
 - Q.16 Write short note on status of poultry industry in India.
 - Q.17 Explain meat plant sanitation
 - Q.18 Write a short note on evaluation of animal carcasses

SECTION-C

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

- Q.19 Describe structure of egg. Explain processing and preservation of egg in detail.

Q.20 Explain preparation preservation and equipment for manufacture of smoked meat products in detail.

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Dyoc - Level -5

2nd Sem / 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.
 $(10 \times 1 = 10)$

- Q.1 Write full form of FSSAI
 - Q.2 What is shelf life?
 - Q.3 Write two example of chemicals meat preservatives.
 - Q.4 HACCP stands for _____
 - Q.5 Beef is meat of _____
 - Q.6 Write an example of dehydrated meat.
 - Q.7 Give two example of Halal foods?
 - Q.8 Yellow part of egg is called. _____
 - Q.9 Define aging of meat.
 - Q.10 Give two examples of food preservatives

SECTION-B

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

- Q.11 Briefly describe FSSAI safety standards in meat industry**