

- Q.27 Write a brief note on different preservation methods of fish.
- Q.28 Give the objectives of antemortem examination?
- Q.29 Write ingredient and processing steps to prepare meat pickle.
- Q.30 Write the conditions which are considered as suspects in poultry inspection.
- Q.31 Write the status and scope of meat fish and poultry industry in India
- Q.32 Write the various meat and meat products preservation techniques in detail
- Q.33 Explain the various techniques of stunning in detail
- Q.34 Write a note on composition muscle.
- Q.35 Write the composition and nutritive value of fish.

#### **SECTION-D**

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

- Q.36 Define meat curing. Explain different processes of meat curing.
- Q.37 How to prepare ready to cook poultry. Give a flow diagram and explain different processing steps.
- Q.38 Define smoking of meat. Explain process flow diagram for making smoked meat.

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Roll No. ....

**4th Sem / Food Tech.  
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 Which of the following gasses is not used for gas stunning in meat processing?  
 a) Methane                                        b) Helium  
 c) Ammonia                                        d) All of the above
- Q.2 Nitrite and nitrate improve the \_\_\_\_\_ of meat.  
 a) The red-pinkish color of the meat  
 b) Taste and aroma  
 c) Both a & b  
 d) None of the above
- Q.3 The process of releasing eggs by females and wilt by male is called spawning.  
 a) Hatching                                        b) Aquaculture  
 c) Spawning                                        d) Comminution
- Q.4 Veal is the meat of \_\_\_\_\_.  
 a) Lamb    b) Calves  
 c) Both a & b                                        d) None of the above
- Q.5 Which of the following is the advantage of artificial casing?

- a) Permeable to gasses and smoke
  - b) Uniform in size and shape
  - c) Resistant to breakage
  - d) All of the above
- Q.6 The fat of fish is rich in poly-unsaturated fatty acid /PUFA
- a) PUFA
  - b) MUFA
  - c) Both a & b
  - d) None of the above
- Q.7 Monosodium glutamate is a \_\_\_\_\_
- a) Water binding quality
  - b) Improve juiciness and tenderness
  - c) Flavor Enhancer
  - d) None of the above
- Q.8 The yolk of an egg shares \_\_\_\_\_ % of egg?
- a) 12
  - b) 31
  - c) 58
  - d) 45
- Q.9 The National Fisheries Development Board is located in \_\_\_\_\_.
- a) Hyderabad
  - b) Goa
  - c) Mumbai
  - d) Chennai
- Q.10 Crab are the example of \_\_\_\_\_ fish.
- a) White
  - b) Shellfish
  - c) Crustaceans
  - d) All of the above

### **SECTION-B**

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Salt preserves smoked fish by reducing the moisture content. (True/False)

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- Q.12 Thicker the fish, the slower the penetration of salt to the center. (True/False)
- Q.13 \_\_\_\_\_ prevents struggling and relaxes the muscles holding the feathers. (Stunning/Bleeding)
- Q.14 Ham, Bacon, and corned beef are not the examples of cured and smoked meat products. (True/False)
- Q.15 Muscle tissue contains approximately \_\_\_\_\_ % water. (75/25)
- Q.16 Give any two factors which affect the quality of meat.
- Q.17 The \_\_\_\_\_ percent in the fish is about 0.1 % to 5%. (Fat/Protein)
- Q.18 An abnormality in respiration is checked on antemortem examination. (True/False)
- Q.19 Give names of any four fish preservation methods.
- Q.20 Poaching is a cooking method of fish. (True/False)

### **SECTION-C**

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Give the mechanism for spoilage of eggs
- Q.22 Write a short note on frozen storage of meat and poultry.
- Q.23 Write a brief note on utilization of by products of egg and poultry processing industries.
- Q.24 Write a note on the slaughter house.
- Q.25 Write different fish cooking methods.
- Q.26 Define meat sausage and also define the term stuffing in sausage processing.

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