

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. (2x8=16)

- Q.23 What is the curing of meat? Write about the role of curing agents in detail.
- Q.24 Explain various techniques for the preservation of fish.
- Q.25 Discuss the different types of slaughtering methods in detail.

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Roll No.

3rd Sem.

Branch : Food Technology

Sub.: Technology of Meat, Fish & Poultry Products

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (6x1=6)

- Q.1 The Protein content of egg whites ranges from
- a) 20-30% b) 10-11%
- c) 30-40% d) 4-5%
- Q.2 Which of the following is the main protein found in muscle tissue?
- a) Albumin b) Collagen
- c) Myosin d) Casein
- Q.3 What is the primary purpose of aging meat?
- a) To increase its fat content
- b) To improve its texture and flavour
- c) To reduce its weight
- d) To remove excess moisture

Q.4 Which of the following are cooking methods for fish?

- a) Stewing b) Grilling
- c) Broiling d) All of the above

Q.5 Which of the following is a common method for tenderizing meat?

- a) Smoking b) Marination
- c) Freezing d) Boiling

Q.6 The process of removing digestive system from poultry during slaughter is called:

- a) Evisceration b) Bleeding out
- c) Scalding d) Stunning

SECTION-B

Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)

Q.7 Red colour of meat is due to ____.

Q.8 Scalding stands for ____.

Q.9 Define rigor mortis.

Q.10 PUFA stands for ____.

Q.11 Beef is a type of red meat (True/False)

Q.12 Ant three examples of poultry birds ____.

SECTION-C

Note: Short answer type Questions. Attempt any eight questions out of ten Questions. (8x4=32)

Q.13 Describe the different methods of stunning.

Q.14 Write a note on the preparation of sausages.

Q.15 Describe the process of antemortem inspection of slaughtered animals.

Q.16 What are the classifications of fish write in brief.

Q.17 Write about the composition of muscle meat.

Q.18 Explain various factors responsible for the spoilage of meat.

Q.19 Explain various factors affecting the nutritive value of poultry meat.

Q.20 What are the factors affecting the quality of fish products?

Q.21 Describe the structure of the egg with a neat diagram.

Q.22 Differentiate antemortem and post-mortem inspection.