

221133

Subject : Technology of Meat, Fish, & Poultry Products

M.M. : 60

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Veal is obtained from?
a) Sheep b) Goat
c) Buffalo d) Calf
- Q.2 The condition of toughening of the muscle of the meat after slaughtering animals is called
a) Rigor toughening b) Rigor mortis
c) Rigor hardening d) Rigor tightening
- Q.3 Smoking is used for the preservation of
a) Cereals b) Meat
c) Egg d) Fruits
- Q.4 Which of the following are cooking methods for fish?
a) Stewing b) Grilling
c) Broiling d) All of the above

- Q.5 Omega 3 fatty acid available in fish is a _____
- Saturated fatty acid
 - Free fatty acid
 - Monounsaturated fatty acid
 - Polyunsaturated fatty acid
- Q.6 Fish liver oil rich in
- Vitamin A
 - Vitamin D
 - Vitamin E
 - All of the above

SECTION-B

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

- Q.7 Beef is meal of _____.
- Q.8 Define stunning.
- Q.9 Write down two benefits of eating meats.
- Q.10 Enlist major components of meat
- Q.11 Poultry is better in nutrition compared to fish (True/False)
- Q.12 Enlist five egg and poultry products.

SECTION-C

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

- Q.13 Discuss different types of slaughtering methods.
- Q.14 Draw a flow diagram for the preparation of meat pickles.
- Q.15 Write down different types of postmortem inspection of slaughtered animals.

- Q.16 What are the factors affecting the quality of meat?
- Q.17 Write about the salting of fish, mentioning the purpose, different methods and associated benefits
- Q.18 Explain various factors responsible for the spoilage of eggs.
- Q.19 Explain various factors responsible for the spoilage of fish products.
- Q.20 What are the factors affecting the quality of fish products?
- Q.21 Write down the chemical composition of an egg.
- Q.22 Elaborate any two methods for the preservation of egg

SECTION-D

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

- Q.23 Discuss the canning of fish describing all unit operations in details.
- Q.24 Explain procedures for the preparation of sausage with a flow chart.
- Q.25 Discuss the method for the preparation of egg powder with help of neat flow chart.