

- Q.28 Explain procedure for making meat pickle.
 Q.29 Explain canning of meat with flow diagram.
 Q.30 Enlist different preservation methods of fish and explain any two of them.
 Q.31 How to determine Iron sulfide formation in cooked eggs.
 Q.32 Give the objectives of the postmortem examination?
 Q.33 Write a note on Muslim and Jewish method of slaughter.
 Q.34 Write a brief note on utilization of byproducts of meat and fish processing industries.
 Q.35 Define the terms smokes meat and cured meat.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 How to prepare meat sausage? Give a flow diagram and explain different processing steps.
 Q.37 Explain different methods for whole egg preservation.
 Q.38 What are the principles and objectives of antemortem examination of meat animals?

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4th Sem / Food Technology
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 What is evisceration?
 a) Removing internal body parts of bird
 b) Removing feathers
 c) Cleaning the skin of bird
 d) Preservation technique of bird
- Q.2 Which of the following gas is used for gas stunning in meat processing?
 a) Carbon dioxide b) Helium
 c) Ammonia d) All of the above
- Q.3 Natural casings are made from _____.
 a) Intestine b) Spleen
 c) Both a & b d) None of the above
- Q.4 Phosphates are used in meat and poultry products due to their ability to _____.
 a) Water binding quality
 b) Improve juiciness and tenderness
 c) Both a & b
 d) None of the above

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- Q.5 Production of baby chicks from fertile eggs.
a) Hatching b) Post-mortem
c) Spawning d) Comminution
- Q.6 The outer protective covering of an egg is a shell which comprises around 11% of its total weight.
a) Shell Membranes b) Shell
c) Outer thin layer d) none of the above
- Q.7 Mutton is meat from an _____ over two years old
a) Sheep b) Calves
c) Both a & b d) None of the above
- Q.8 Thermo-stabilization is the process of egg _____.
a) Spoilage b) Preservation
c) Cooking d) All of the above
- Q.9 Salmon and shark are the example of _____ fish.
a) White b) Shellfish
c) Crustaceans d) All of the above
- Q.10 Which of the following is the method of fish cooking ?
a) Poaching b) Grilling
c) Barbecuing d) All of the above

SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 The white makes up approximately 60 percent of the weight of an egg. (True/False)
- Q.12 The air pocket in a fresh egg is smaller than that of an older egg.(True/False)

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- Q.13 More spoilage of eggs is caused by.(bacteria than molds/molds than bacteria)
- Q.14 Enlist any two oil rich fish names.
- Q.15 Which category of fish has an outer shell but no backbone and lives primarily in salt water? (Flatfish/ Shellfish)
- Q.16 Give any two drying methods of egg powder.
- Q.17 Write any two objectives of antemortem examination of animals.
- Q.18 Cold smoking of fish is performed at 28-32°C temperature. (True/False)
- Q.19 Give full form of RTC poultry.
- Q.20 Chicken is also called _____ meat. (White/Red)

SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Draw a neat and clean diagram of the egg and give a brief description of its parts.
- Q.22 What is product utilization and why is it so important?
- Q.23 Explain different methods of fish salting in brief.
- Q.24 Enlist different methods of fish salting in brief.
- Q.25 Discuss the nutritive value of meat.
- Q.26 Define the terms scalding and thermostabilization of eggs.
- Q.27 Write a brief note on inspection of poultry birds.

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