

## **SECTION-D**

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

- Q.23 Explain various methods of egg preservation.
- Q.24 Describe the procedure for pre-slaughter handling of meat animal.
- Q.25 Mention the steps involved in sausage manufacturing.

No. of Printed Pages : 4

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## **3rd Sem / Food Technology**

### **Subject : Technology of Meat, Fish & Poultry Products**

Time : 3 Hrs.

M.M. : 60

## **SECTION-A**

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

- Q.1 Each muscle fiber is composed of many small  
a) Sarcolemma      b) Sarcoplasm  
c) Myofibrils      d) None of these
- Q.2 Which of the following is a reason of smoking meat?  
a) Development of flavour and preservation  
b) Creation of new products  
c) Development of colour and protection from oxidation  
d) All of the above
- Q.3 Grading of eggs is done by \_\_\_\_\_  
a) Air cell  
b) Haugh's unit

- c) Strength of Vetelline membrane
  - d) All of these
- Q.4 In egg powder production desugaring is done by \_\_\_\_\_
- a) Drying
  - b) Fermentation
  - c) Concentration
  - d) Evaporation
- Q.5 Protein content in most fish
- a) 15-24%
  - b) 10-12%
  - c) 5-15%
  - d) None of these
- Q.6 The resolution of rigor mortis is known to occur due to disintegration of \_\_\_\_\_
- a) Z-line structure
  - b) M-line structure
  - c) D-line structure
  - d) None of these

### SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory.  $(6 \times 1 = 6)$

- Q.7 Stiffness of meat muscle after death is called \_\_\_\_\_
- Q.8 The semi fluid material within the muscle cell is called \_\_\_\_\_
- Q.9 Enzyme ficin is obtained from \_\_\_\_\_

- Q.10 Process employed to create a state of immobility or unconsciousness at the time of slaughter to 1 minute is called \_\_\_\_\_
- Q.11 Beef is meat of \_\_\_\_\_
- Q.12 PSE stands for \_\_\_\_\_

### SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions.  $(8 \times 4 = 32)$

- Q.13 Explain the factors that affect quality of poultry meat.
- Q.14 Briefly explain about the parameters used to judge the quality of meat.
- Q.15 Briefly explain about fish liver oil.
- Q.16 Give the general composition and nutritive value of poultry meat.
- Q.17 Highlight the advantages of post mortem inspection of slaughtered animal.
- Q.18 Mention the steps involved in canning of fish.
- Q.19 Write the objectives of meat smoking.
- Q.20 Explain method of meat curing.
- Q.21 Briefly explain techniques used to grade eggs.
- Q.22 Draw a well labeled diagram of meat muscle.