

- Q.27 Describe different processing steps for canned meat preparation.
- Q.28 Write a brief note on frozen storage of fresh and processed meat.
- Q.29 What are the factors which affects the quality of meat?
- Q.30 How to prepare egg powder?
- Q.31 Write a brief note on types of fish.
- Q.32 Define the terms smoking and curing of meat.
- Q.33 How to judge the freshness of fish?
- Q.34 How to inspect poultry birds before processing.
- Q.35 Define the terms meat sausage and therm-ostablization.

SECTION-D

Note: Long Answer type question. Attempt any two questions. (2x10=20)

- Q.36 Define the term by products. Describe by-product utilization of meat, fish poultry and egg industry.
- Q.37 Give flow diagram and explain different processing steps involved for preparation of ready to cook poultry.
- Q.38 Explain processing steps canned meat with flow diagram.

b)

No. of Printed Pages : 4
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181143/121143/031143

Branch : Food Technology
Subject : Technology of meat, fish and poultry products

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory. (10x1=10)

- Q.1 ____ is a Jewish law of slaughtering animals.
a) Schechita b) Halal
c) Jhatka d) None of these
- Q.2 Salami is ____ type of sausage.
a) Fermented b) Smoking
c) Curing d) All of the above
- Q.3 The egg quality is checked by ____
a) Candling b) Albumin index
c) Haugh Unit d) All of the above
- Q.4 PSE occurs in ____ pH.
a) Higher b) Lower
c) Neutral d) None of the above
- Q.5 Lean fishes have fat ____ %
a) <2 b) 2 to 5
c) 5 to 7 d) > 10

- Q.6 Any change that renders food unfit for human consumption is called _____.
 a) Spoilage b) Processing
 c) Preservation d) Deterioration
- Q.7 Scalding is done in the processing of _____.
 a) Fish b) Poultry
 c) Fruits d) Eggs
- Q.8 What is the name for Yellow part of Egg?
 a) Yolk b) Air cell
 c) Albumin d) All of the above
- Q.9 The principal meat pigment is _____.
 a) Myoglobin b) Flavonoids
 c) Chlorophylls d) None of the above
- Q.10 Which vitamin is absent in egg?
 a) Vitamin C b) Vitamin D
 c) Vitamin K d) Vitamin A

SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Natural casings are made from _____. (Intestine/spleen).
- Q.12 Raw meat should be stored between -2°C and 0°C . (True/False)

- Q.13 _____ refers to stiffening of muscles after death and is another important postmortem change in the process of conversion of muscle to meat. (Rigor mortis/Stunning)
- Q.14 In the processing of poultry de-feathering is carried out by _____. (Mechanically/ Brining)
- Q.15 Sausages are minced. A lot of spices are added to it and then stuffed with stuffing. (True/False)
- Q.16 Name four main parts of egg.
- Q.17 Name any two types of shell fish.
- Q.18 Postmortem examination is done _____ to slaughter. (Prior/After)
- Q.19 The quantity of collagen _____ upon ageing of animals. (Increase/Decrease)
- Q.20 Name any two types of ritual slaughtering methods.

SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Write a brief note on composition of muscle.
- Q.22 Define antimortem inspection and its objectives.
- Q.23 Define the terms abattoir and emulsification.
- Q.24 Describe objective of exhausting and salting of fish.
- Q.25 Explain different types of ritual slaughtering methods.
- Q.26 Give different methods of salting of fish.