

## SECTION-D

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

Q.23 Describe the preparatory procedure of ready to cook poultry.

Q.24 Explain the methods of preservation of fish.

Q.25 Explain various techniques of slaughtering of meat animals.

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## 3rd Sem. / Food Technology

### Subject : Technology of Meat, Fish and Poultry Products

Time : 3 Hrs.

M.M. : 60

## SECTION-A

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

Q.1 Oil/Lemon/Vinegar + spices applied to meat is called

- a) Marinating                      b) Emulsifying
- c) Fermenting                    d) Coating

Q.2 Egg white is rich in \_\_\_\_\_

- a) Carbohydrate                  b) Protein
- c) Mineral                         d) Fat

Q.3 Fish are preserved by \_\_\_\_\_

- a) Drying                          b) Salting
- c) Curing                         d) All of the above

Q.4 Rigor mortis occurs \_\_\_\_\_

- a) After death                      b) Before death
- c) In presence of oxygen        d) None of these

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Q.5 Dark band of muscle is known as \_\_\_\_\_

- a) Isotropic bands      b) Anisotropic
- c) Z line                      d) H zone

Q.6 Enzyme used for tenderization of meat is \_\_\_\_\_

- a) Papain                      b) Bromelain
- c) Ficin                      d) All of these

### SECTION-B

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

Q.7 The surface of the muscle is called \_\_\_\_\_

Q.8 Red colour of meat is due to \_\_\_\_\_

Q.9 Due to low acid production, the ultimate pH of the muscle remains high causing a condition called \_\_\_\_\_

Q.10 Meat of swine is called \_\_\_\_\_

Q.11 The amount and distribution of fat in meat is called \_\_\_\_\_

Q.12 A freshly laid egg has \_\_\_\_\_ air cell.

### SECTION-C

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

Q.13 Briefly explain methods of meat tenderization.

Q.14 Give the classification of fish.

Q.15 Briefly explain about pickling of meat.

Q.16 Briefly explain about communication.

Q.17 Briefly explain about canning of meat.

Q.18 Explain the parameters used to judge the quality of fish.

Q.19 Draw a neat and well labeled diagram of egg.

Q.20 Classify sausages on the basis of moisture content.

Q.21 Briefly explain about frozen storage of meat and fish.

Q.22 Explain different types of smoking of meat.