

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.

No. of Printed Pages : 4

Roll No.

221133

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

Q.5 Dark bank 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-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.

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.