

## **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.

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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.