

### SECTION-C

**Note:** Long answer type questions. Attempt any three questions. 3x10=30

- Q.3 Explain different methods of egg preservation.
- Q.4 What is the current status of meat, fish and poultry industry in India?
- Q.5 What are the various by-products of meat, fish and poultry industry? How these by-products can be effectively utilized.
- Q.6 Explain the steps involved in the dressing and preparation of poultry.
- Q.7 Define meatcuts. Explain different types of meatcuts.

No. of Printed Pages : 4

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### 4<sup>th</sup> Sem. / Food Technology

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

Time : 3 Hrs.

M.M. : 100

### SECTION-A

**Note:** Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1 Define/Explain
- a) Mutton
  - b) Pork
  - c) Marbling
  - d) Organ meat
  - e) A-band and I-band
  - f) Evisceration
  - g) Rooster
  - h) Defeathering
  - i) Yarrow mutton

- j) Resolution of rigor
- k) Hogg unit
- l) Comminution
- m) Poultry
- n) Meat pickle
- o) Emulsification
- p) Fryer
- q) Bacon
- r) Pork is never aged because of high.....

### SECTION-B

**Note:** Short answer type questions. Attempt any ten parts 10x4=40

- Q.2
- i) What are the objectives of post-mortem inspection of meat carcass?
  - ii) What is the procedure of anti-mortem examination of meat animals?
  - iii) What are cathepsins?

(2) 121143/31143

- iv) Name different curing agents.
- v) What is an abattoir? What points should be kept in mind while constructing an abattoir?
- vi) What happens to meat pigment on heating?
- vii) What happens if thin cuts of meat are salted before cooking?
- viii) What quality characteristics will you consider while buying fish?
- ix) How is meat cured?
- x) In which aspects fish is superior to meat?
- xi) What is slaughtering? Enlist different methods of slaughtering.
- xii) What are the sources of contamination of eggs?
- xiii) Which eggs whip better, those at room temperature or those at refrigerated temperature? Why?
- xiv) What is rigor mortis? How is it developed in slaughtered animals?
- xv) What are the factors affecting quality of poultry?

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