

Roll No. _____

S-3010

**B.SC. (Food Technology) IVth Semester
Examination-2019
Paper – Ist**

[Egg, Poultry, Meat and Fish Processing Technology]

Paper Code-(BFT - 401)

Time : 03 Hours]

[Maximum Marks : 60

SECTION- A

Note: Attempt all questions. Each question carries 01 marks.

Choose the correct answer:

1. Smoking is done:
(i) After slaughtering (ii) After Curing
(iii) Before Curing (iv) At any time

2. Curd meats are called:
(i) Bacon (ii) Beef
(iii) Ham (iv) Marinades

3. Partial hydrolysis of collagen by steam gives:
(i) Gelatin (ii) Casein
(iii) Phaspho protein (iv) Protamines

4. Meat of the cattle is called:
(i) Beef (ii) Veal
(iii) Mutton (iv) Lamb

5. Chilling of meat is done at:
(i) 2° C for 36 hours (ii) 4° C for 36 hours
(iii) 8° C for 36 hours (iv) 12° C for 36 hours

6. The protein of egg white known for its antibiotic activity.
(i) Avidin (ii) Conalbumin
(iii) Lysozyme (iv) Ovalbumin

7. The foaming property of egg portion is due to:
(i) Adsorption (ii) Film Forming
(iii) Hydrogen bonding (iv) Hydrophobic bonding

Fill in the blanks:-

8. Lean fish contains.....% fats
9. Salt used for tenderization is.....
10. Poultry birds are generally not fed for.....hours before slaughter.

SECTION- B

Note: Attempt any five questions. Each question carries 04 marks.

Write about the following:

11. Care in handling and transportation of fish.
12. Quality and safety consideration of poultry products.
13. Scientific process of slaughtering.
14. Structure of egg with neat and clean diagram.
15. Different international standards for egg.
16. Slow and fast freezing of fish.
17. Filleting of fish.

SECTION- C

Note: Attempt any three questions. Each question carries 10 marks.

18. Explain the difference types of packaging materials used in meat packaging. What precautions should be taken during transport and storage of meat for quality retention.

19. Name the different by-products of poultry and meat industry. How they are disposed?
20. Explain in detail various methods of storage of whole eggs for minimize the spoilage.
21. Describe the role of freezing and drying for preservation of whole egg power.
22. Explain the processing of shell-fish oysters, crabs etc for domestic and export markets.

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