

**B.Sc. FOOD SCIENCE & TECHNOLOGY
FIFTH SEMESTER
MEAT, POULTRY AND FISH TECHNOLOGY
BFST-501
[USE OMR FOR OBJECTIVE PART]**

**SET
A**

Duration: 3 hrs.

Full Marks: 70

Time: 30 mins.

(Objective)

Marks: 20

Choose the correct answer from the following:

1×20=20

1. Meat of Goat is called?
 - a. Beef
 - b. Mutton
 - c. Chevon
 - d. Veal
2. "Blue Revolution" is related with the following:
 - a. Food grain production
 - b. Oil seed production
 - c. Fish production
 - d. Milk production
3. Which of the following fish/fishes used for fish culture in paddy fields?
 - a. Catla only
 - b. Pohnu only
 - c. Mrigal and catla only
 - d. All of the above
4. National Fisheries Development Board is located in:
 - a. Hyderabad
 - b. Goa
 - c. Mumbai
 - d. Chennai
5. Common carp silver carp & grass carp are varieties ofcommonly found in India.
 - a. Fish
 - b. Rice
 - c. Oranges
 - d. Pulses
6. Fish oil is rich in:
 - a. Vit B
 - b. Vit C
 - c. Vit A
 - d. Vit K
7. In conventional slaughter of animal,is the first step where blood is removed from the animal.
 - a. Exsanguinations
 - b. Rigor Mortis
 - c. Loss of Homeostasis
 - d. None of the above
8. The structural unit ofmuscle tissue is a muscle fiber.
 - a. Skeletal
 - b. Smooth
 - c. Cardiac
 - d. None of the above
9. The cytoplasm of muscle fiber is called.....
 - a. Sarcoplasm
 - b. Sarcolemma
 - c. Muscle
 - d. None of the above
10. Which part of egg contains cholesterol and thus restricted to cholesterol patient?
 - a. Egg white
 - b. Egg yolk
 - c. Egg shell
 - d. Whole egg

11. The final stage of spoilage of eggs by mould is:
 - a. Pin-spot moulding
 - b. Superficial fungal spoilage
 - c. Fungal rotting
 - d. Mould rotting
12. Which part of egg is richest in protein and fat?
 - a. Egg white
 - b. Egg yolk
 - c. Egg shell
 - d. Whole egg
13. Defects in fresh egg are:
 - a. Meat spots
 - b. Cracks
 - c. Bloom
 - d. All of these
14. With ageing/storage air cell inside egg shell becomes:
 - a. Small
 - b. Large
 - c. Air cell is not present in egg
 - d. None of the above
15. Egg shell is the major source ofpresent in the egg.
 - a. Calcium
 - b. Sodium
 - c. Magnesium
 - d. All of the above
16. Poultry meat is a food of high nutritional value because:
 - a. It is rich in niacin, thiamine and riboflavin
 - b. It has high biological value and easy digestibility
 - c. It is a good source of iron and phosphorus
 - d. All of the above
17. Poultry meat has high content ofaround 21 percent,4.5 percent.
 - a. Fat, Protein
 - b. Water, Fat
 - c. Protein, Fat
 - d. Fat, Mineral
18. Meat is tenderized by:
 - a. Use of proteolytic enzymes
 - b. Use of low levels of salts
 - c. Changing the pH of meat
 - d. All of the above
19. Hair like feather are removed by.....process.
 - a. Venting
 - b. Singeing
 - c. Scalding
 - d. Dehiding
20. Plate freezer temperature usually ranges:
 - a. -10°C to -30°C
 - b. 0°C
 - c. 10°C to 40°C
 - d. 4°C to 10°C

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(Descriptive)

Time : 2 hr. 30 mins.

Marks : 50

[Answer question no.1 & any four (4) from the rest]

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| 1. Define the following terms: | 2.5×4=10 |
| a) Water holding capacity | |
| b) Meat Quality | |
| c) Rigor mortis | |
| d) Conditioning of Meat | |
| 2. a) What are the reasons for the spoilage of fish? | 5+5=10 |
| b) Explain the statement: Feed is discontinued 6-8 hours before slaughter of poultry. | |
| 3. Discuss about the present status of meat, poultry and fish industry in India. | 5+5=10 |
| 4. a) How do you differentiate between skeletal muscle and smooth muscle? | 5+5=10 |
| b) Give the flow chart of fresh poultry processing. | |
| 5. How to handle the egg at different stages - from the production to consumption? Explain the methods to maintain the quality of egg. | 3+7=10 |
| 6. 'Storage life can be extended by lowering the storage temperature.' Justify. What are the Methods of Freezing in meat processing industries in India? | 5+5=10 |
| 7. Describe the methods of preservation and processing of fish. | 10 |
| 8. What is ritual slaughter? Describe the pre-slaughter factors affecting meat quality. | 3+7=10 |

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