POST GRADUATE DIPLOMA IN FOOD SCIENCE AND TECHNOLOGY (PGDFT)

Term-End Examination

December, 2015

MFT-008 : MEAT, FISH AND POULTRY TECHNOLOGY

Time : 3 hours   *Maximum Marks : 70*

Note :   *(i)*   *Answer five questions.*

              (ii)   *Question no.* **1** *is* **compulsory.**

1.   Define the following (**any seven**) :   7x2=14

     (a) Fisheries

     (b) Canning

     (c) Ham

     (d) Surimi

     (e) Curing

     (f) Fermentation

     (g) Wholesale meat cuts

     (h) Marketing channels

     (i) Cooking yield

2.   (a) What are the causes of fish spoilage ? How   5
          can you prevent fish spoilage during storage
          of fish ?

     (b) Describe the components of an abattoir.   5

     (c) Write about the packaging of fresh meat.   4

3. (a) Explain the role of any four meat additive 4
in meat processing.
(b) Give the typical formulation and processing 6
steps of any one minced meat product.
(c) How can you prepare a shelf-stable 4
traditional meat product ?

4. (a) Name four curing ingredients and write 4
their functions.
(b) Explain the factors affecting curing and 5
smoking of meat/fish.
(c) Comment on functional properties of egg. 5
Name traditional egg products.

5. (a) Describe the process of preparation of 5
pasteurized egg product.
(b) Write a note on salting and drying of fish. 4
(c) Explain the steps of fish processing. 5

6. (a) Write about processing, packaging and 6
storage of frozen fish products.
(b) How will you prepare a business plan for 5
starting your own meat/fish processing
plant ?
(c) What are the sources of finances that you 3
can use to establish your own business ?

7. Write short notes on the following (**any four**) :
4x3½=14
(a) Contribution of livestock to national
economy.
(b) Ante-mortem inspection of meat animals.
(c) Meat emulsion
(d) Processing of squid
(e) Canned fish products
(f) Entrepreneurial skills

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