

**POST GRADUATE DIPLOMA IN FOOD
SCIENCE AND TECHNOLOGY (PGDFT)****Term-End Examination****December, 2016****MFT-008 : MEAT, FISH AND POULTRY
TECHNOLOGY***Time : 3 hours**Maximum Marks : 70*

- Note :** (i) *Attempt any five questions.*
(ii) *All questions carry equal marks.*

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1. Define the following (any seven) : **7x2=14**
- (a) Abattoir
 - (b) Meat additives
 - (c) Canning
 - (d) Sausage
 - (e) Thermostabilization
 - (f) Curing
 - (g) Filleting
 - (h) Beche-de-mer
 - (i) Fish protein concentrate
2. (a) Comment on the role of fisheries in national economy. **4**
- (b) What are the measures to be taken during handling and transportation of meat animals ? **5**
- (c) Write the principles of post-mortem inspection of meat animals. Give the flow diagram of slaughter and dressing of goat. **2+3**

3. (a) What are the ideal practices for packaging of fresh meat ? Discuss different methods of meat freezing. 3+4=7
 (b) Why processing of meat is important ? 2+5
 Write short notes on enrobing and fermentation of meat.

 4. (a) How meat emulsion is prepared ? What are the factors that affect quality of meat emulsion ? 3+3
 (b) Give flow diagram of any one cured meat product. 3
 (c) Describe the processing steps of any one shelf stable traditional meat product. 5

 5. (a) Explain the functional properties of egg. 4
 (b) Describe the processing of fish by salting and drying. 5
 (c) How shellfishes are processed and packaged ? 5

 6. (a) Give the steps of canned fish preparation. 4
 (b) Write a note on fish by-products. 4
 (c) What are the traits of a good entrepreneur ? 6

 7. Write notes on the following (any four) : 3½x4=14
 - (a) Handling of live fish
 - (b) Chilling of carcass
 - (c) Meat cutting
 - (d) Egg powder
 - (e) Processing of shrimp
 - (f) Marketing management in meat industry.
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