

**POST GRADUATE DIPLOMA IN FOOD  
SCIENCE AND TECHNOLOGY (PGDFT)**

**Term-End Examination**

**June, 2017**

**MFT-008 : MEAT, FISH AND POULTRY  
TECHNOLOGY**

00103

*Time : 3 hours*

*Maximum Marks : 70*

- Note :**
- (i) *Answer five questions.*
  - (ii) *Question No. 1 is compulsory.*
  - (iii) *All questions carry equal marks.*

- 
1. Define the following (any seven) : 7x2=14
- (a) Arterial brining.
  - (b) Smoking of meat
  - (c) Beche-de-mer
  - (d) Enrobing
  - (e) Cryogenic freezing
  - (f) MAP
  - (g) Electrical stimulation
  - (h) Lairage
  - (i) Fisheries
2. (a) How does livestock contribute to national economy ? 5
- (b) Describe the major components of abattoir. 6
- (c) How can fresh fish be utilized ? 3

- |    |     |   |          |
|----|-----|---|----------|
| 3. | (a) | What are the objectives of Post mortem inspection ?                                       | 3        |
|    | (b) | Describe chilling and freezing of carcass.  | 6        |
|    | (c) | Write a note on packaging of meat.  | 5        |
| 4. | (a) | Explain the steps in slaughter and dressing of poultry.                                   | 6        |
|    | (b) | Give the importance of meat processing.   | 3        |
|    | (c) | Explain the steps of any one traditional meat product preparation.                        | 5        |
| 5. | (a) | Describe post-harvest handling and processing of fish.                                    | 6        |
|    | (b) | Write a note on curing and smoking of fish.   | 4        |
|    | (c) | How are pasteurized egg products prepared ?   | 4        |
| 6. | (a) | Prepare a business plan for starting meat processing plant.                               | 4        |
|    | (b) | Give the typical formulation and processing steps of any one emulsion based meat product. | 5        |
|    | (c) | How are shrimps processed ?   | 5        |
| 7. |     | Write short notes on (any four) :   | 4x3.5=14 |
|    | (a) | Canned fish product   |          |
|    | (b) | Fermentation  |          |
|    | (c) | Dried meats   |          |
|    | (d) | Fish by-products  |          |
|    | (e) | Surimi  |          |
|    | (f) | Functional properties of egg  |          |
-