

00253

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

**Term-End Examination**

**June, 2018**

**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. Explain the following : 7x2=14
    - (a) Abattoir
    - (b) Wholesale meat cuts
    - (c) Enrobing of meat
    - (d) Meat emulsion
    - (e) Filleting of fish
    - (f) Fish surimi
    - (g) Indirect Marketing
  
  2. Write short notes on the following : 4x3½=14
    - (a) Fresh fish utilization
    - (b) Ante-mortem inspection of animals
    - (c) Chicken barbeque
    - (d) *Beche-de-mer*
  
  3. (a) Narrate the role of fisheries in national economy. List the major exploited fish groups. 5+2  
(b) What are the transport modes for meat animals and poultry ? What is the ideal procedure of handling eggs ? 3+4

4. (a) Describe the factors affecting fresh meat quality. 7  
(b) Give the steps of sausage preparation. What are the factors that effect the quality of emulsion ? 5+2
5. (a) List the curing ingredients used for meat products. Give the flow diagram for any one cured meat product preparation and write about its packaging. 2+5  
(b) Narrate the methods used for preservation of eggs. List the functional properties of eggs. 5+2
6. (a) Describe the traditional processing of fish by salting and drying. 7  
(b) Write about processing and packaging of shell fish. 7
7. (a) Give the steps for preparation of canned fish. What are the uses of shark fin rays and FPC ? 5+2  
(b) Explain the skills required for starting any food processing business. 7
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