

00499

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

Term-End Examination

June, 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) Abattoir
 - (b) Vacuum packaging
 - (c) Meat additives
 - (d) Meat emulsion
 - (e) Curing ingredients
 - (f) Thermostabilization of egg
 - (g) Filleting of fish
 - (h) Fish Protein Concentrate (FPC)
 - (i) Post - mortem inspection of carcass
2. (a) Explain the role of poultry in national economy. **4**
- (b) Write a note on fresh fish utilization in India. **4**
- (c) What is the ideal procedure of handling of eggs ? **4**
- (d) How does icing help in preventing spoilage of fish ? **2**

3. (a) Write about the slaughter and dressing of poultry. 6
 (b) Describe the methods of freezing used commercially for meat and meat products. 4
 (c) Explain the canning process used for meat processing. 4
4. (a) Give the flow diagram for preparation of sausage. 4
 (b) Write a note on tandoori chicken. 4
 (c) Name four cured meat products. Describe various curing methods. 6
5. (a) What are the functional properties of egg ? 3
 (b) Describe the methods of preservation of egg. 5
 (c) Write about any three traditional methods of processing of fish. 6
6. (a) Comment on processing, packaging and storage of shrimp. 5
 (b) Give the flow diagram of preparation of surimi based fish product. 4
 (c) What are the skills you should have to start a meat/fish/poultry enterprise ? 5
7. Write notes on the following (any four) : $4 \times 3\frac{1}{2} = 14$
 (a) Spoilage of fish
 (b) Dried meats
 (c) Frozen egg products
 (d) Processing of shell fish
 (e) Fish by - products
 (f) Marketing management in meat/fish industry
-