

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

Term-End Examination

00990

December, 2014

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

Time : 3 hours

Maximum Marks : 70

**Note : Attempt any *five* questions. Question no. 1 is
*compulsory.***

1. Define any *seven* of the following : *7×2=14*
- (a) Shellfish
 - (b) Meat additives
 - (c) Post mortem inspection of carcass
 - (d) Meat emulsion
 - (e) Curing
 - (f) Filleting
 - (g) Ham
 - (h) Fish protein concentrate
 - (i) Fermentation

2. (a) Write about care and handling of eggs and fresh fish. 6
- (b) Give the steps of slaughter and dressing of poultry. 5
- (c) Write a note on meat cutting. 3
3. (a) What is the importance of meat processing? 4
- (b) What do you mean by restructuring of meat? 4
- (c) Describe the manufacturing process of a meat product which is produced by curing and smoking. 6
4. (a) Comment on the functional properties of egg. 4
- (b) Write about the processing of a traditional meat product. 5
- (c) Give the steps of processing of fresh fish. 5
5. (a) Explain the manufacturing process of canned fish product. 5
- (b) Write about packaging and storage of any two fish products. 5
- (c) Write note on chitin. 4
6. (a) What are the components of a business plan? 4
- (b) What are the essential qualities of a person to be a good entrepreneur? 6
- (c) Write a note on marketing management. 4

7. Write short notes on any **four** of the following :

$$4 \times 3 \frac{1}{2} = 14$$

- (a) Abattoir
 - (b) Sausage
 - (c) Meat pickle
 - (d) Preservation of egg
 - (e) Surimi
 - (f) Fish liver oil
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