

00237

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

Term-End Examination

December, 2017

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

Time : 3 hours

Maximum Marks : 70

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- Note :** (i) *Answer any five questions.*
(ii) *Questions No. 1 is compulsory.*
(iii) *All questions carry equal marks.*
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1. Define the following (any seven) : 7x2=14
- (a) Kosher meat
 - (b) Ante - mortem inspection
 - (c) MFPO
 - (d) Freezer burn
 - (e) Restructuring of meat
 - (f) Thermostabilization
 - (g) Cooking yield
 - (h) Fish protein concentrate
 - (i) Cold shortening
2. (a) Write a note on common meat animals in India. 4
- (b) Describe different methods of transportation of animals. 5
- (c) Explain the methods of handling of fresh fish. 5

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| 3. | (a) | Write the objectives of Post-mortem inspection. | 4 |
| | (b) | Give an account of diseases and abnormalities encountered during ante - mortem inspection. | 4 |
| | (c) | Narrate the contribution of livestock and fish to national economy. | 6 |
| 4. | (a) | Describe the factors considered for site selection of a modern abattoir. | 5 |
| | (b) | Give the steps for preparation of any one emulsion based meat product. | 5 |
| | (c) | What are the common conditions encountered in animals during transportation ? | 4 |
| 5. | (a) | What do you mean by functional properties of egg ? | 4 |
| | (b) | Write about processing and packaging of shell fish. | 6 |
| | (c) | Describe traditional processing of fish by salting. | 4 |
| 6. | (a) | Write a note on curing and smoking of fish. | 4 |
| | (b) | How meat pickles are prepared ? | 4 |
| | (c) | Narrate entrepreneurial skills. | 6 |
| 7. | | Write short notes on :- (any four) | 4x3.5=14 |
| | (a) | Preparation of Surimi | |
| | (b) | Preparation of coated fish products | |
| | (c) | Packaging of eggs | |
| | (d) | Canning | |
| | (e) | Processing of shrimp | |
| | (f) | Meat cutting | |
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