

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

Term-End Examination

June, 2014

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

Time : 3 hours

Maximum Marks : 70

Note : Answer five questions. Question no. 1 is compulsory.

1. Define the following (any seven) : 7x2=14
- (a) Ante - mortem inspection of meat animals
 - (b) Candling
 - (c) Scalding
 - (d) Enrobing
 - (e) Abattoir
 - (f) Pickle curing
 - (g) Surimi
 - (h) Beche-de-mer
 - (i) Chitin
2. (a) Comment on contribution of livestock, poultry and fish in national economy. 5
- (b) What is the ideal procedure of handling of meat animals during transportation ? 4
- (c) How can the spoilage of fish be prevented during transportation and storage ? 5
3. (a) Describe the slaughter and dressing of meat animals. 7
- (b) Explain the factors affecting fresh meat quality. 7

4. (a) What are the factors affecting quality of meat emulsion ? 4
 (b) Give the flow diagram for manufacture of any one emulsion based meat product. 4
 (c) List curing ingredients used for meat and fish curing. Write about curing methods. 6
5. (a) Describe the process of egg powder manufacture. 5
 (b) Write a note on traditional processing of fish by drying and salting. 4
 (c) Comment on freezing of shrimp. 5
6. (a) Explain the qualities of a good entrepreneur. 6
 (b) Write a note on project report. 4
 (c) List the short term and long term sources of finance for establishing a meat/fish processing plant. 4
7. Write short note on **any four** of the following :
 (a) Post mortem inspection 4x3½=14
 (b) Freezing of meat
 (c) Canning of fish
 (d) Tandoori chicken
 (e) Traditional egg product
 (f) Fish protein concentrate
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