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

Term-End Examination

June, 2016

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

Time : 3 hours

Maximum Marks : 70

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- Note :** (i) *Attempt any five questions.*
(ii) *All questions carry equal marks.*
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1. Define the following (any seven) : **7x2=14**
- (a) Fishery
 - (b) Humane slaughter
 - (c) Cryofreezing
 - (d) Cooking yield
 - (e) Meat emulsion
 - (f) Ham
 - (g) Surimi
 - (h) Chitin
 - (i) Entrepreneur
2. (a) Write a note on contribution of livestock to national economy. **4**
- (b) Describe the ideal procedure for handling and transportation of eggs. **5**
- (c) What measures should be taken to prevent spoilage of fresh fish during transportation and storage ? **5**

3. (a) Write the principles of ante-mortem inspection. Describe the process of slaughter and dressing of poultry. **3+6**
- (b) Explain the factors affecting quality of fresh meat. **5**
4. (a) Describe the canning process with reference to meat products. **5**
- (b) Give the steps of sausage preparation. **5**
- (c) Write a note on meat pickle. **4**
5. (a) List curing ingredients used for preparation of bacon. Give flow chart of bacon preparation. **2+3**
- (b) Describe the methods of preservation of eggs. **5**
- (c) Write about traditional processing of fish by salting and curing. **4**
6. (a) Narrate the steps of processing of fish. Give a flow diagram of preparation of mince based fish product. **4+4**
- (b) What skills an entrepreneur should have to start a meat processing plant ? **6**
7. Write notes on the following (any four) : **3½x4=14**
- (a) Abattoir
- (b) Meat additives
- (c) Tandoori chicken
- (d) Fish byproducts
- (e) Processing of shrimp
- (f) Resources of finance for fish processing plant.
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