

19.12.25

MSc.

2025

Food Tech

End Exam,



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062

Roll No.....

END SEMESTER EXAMINATION (December, 2025).
MSc. Food Science & Technology (I Sem)

Paper Title: Meat Fish & Poultry Technology
Paper Code: MFSD-107

Time allotted: 2Hrs 30Min

Max Marks: 60

*Important: At the END, mention how many questions from each section you have attempted. .
Note: Write to the point. Do not insert margins in the answer sheet. Before answering make sure you have mentioned the Question No. & Section. No continuation sheets will be provided.*

Section-A (2 Marks each, Attempt All)

Questions

Mappin

g

- | | |
|--|-------------|
| Q1. What is meant by Water holding Capacity of Meat? | PO1: /CO:1 |
| Q2. Which equipment is used in Mechanical stunning? | PO4: /CO:3 |
| Q3. Oxygen depletion leads to stiffening of muscles. Justify this statement. | PO3: /CO: 3 |
| Q4. Explain the importance of holding an ante-mortem inspection. | PO1: /CO:2 |
| Q5. Name four commonly used packaging materials in Meat Products? | PO4: /CO:3 |

Section- B (Attempt any 6) (5 Marks Each)

- | | |
|---|-------------|
| Q6. Draw a labelled diagram for structure of Muscle | PO:4 /CO:4 |
| Q7. Draw a labelled diagram for structure of Egg. | PO:3/CO:3 |
| Q8.Explain the role of Curing agents in preparation of Processed meat products. | PO:4 /CO:4 |
| Q9.Write processing steps for making Corned Beef & Chicken Salami | PO:1 /CO:2 |
| Q10.Write a short note on Microbiology of Poultry Meat. | PO:3 /CO:4 |
| Q11. Explain why animal meat undergoes more rigor mortis than fish. | PO:4 /CO:3 |
| Q12.What is meant by Loss of Homeostasis? | PO:2 /CO: 3 |

PTO

Section C (Attempt any 2) (10 Marks Each)

Q13.Explain in detail implementation of HACCP & FBRA in Slaughter Houses.

PO:1 /CO:1

Q14.Write the current Poultry status in India. And discuss in detail processing of Whole egg powder and egg yolk powder. And How-to calculate various parameters of an egg using Vernier Caliper.

PO:3/CO: 2

Q15.Explain in detail scientific & religious method of slaughtering animals. Also write the steps of slaughtering.

PO:2 /CO:3

Q16. Explain in detail various types of Sea-food. Explain autolytic & bacteriological changes in Fishes post-mortem. Draw external anatomy of Fish.

PO:4 /CO:4