



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

END SEMESTER EXAMINATION (December, 2025).
BTech Food Technology (V Sem)

Roll No.....

Paper Title: Technology of Meat Fish & Poultry
Paper Code: BFTC-502

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

Mapping

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| 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)

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| 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 scientific & religious method of slaughtering animals. Also write the steps of slaughtering. PO:1 /CO:1

Q14.Explain in detail various types of Sea-food. Explain autolytic & bacteriological changes in Fishes post-mortem. Draw external anatomy of Fish. PO:3/CO: 2

Q15.Explain in detail implementation of HACCP & FBRA in Abbatoir. PO:2 /CO:3

Q16. Write the current Poultry status in India. And discuss in detail processing of Whole egg powder and egg yolk powder . PO:4 /CO:4