



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION
Dec, 2024. B Tech 5th SEM

Roll No.

2024
5th Sem,

Paper Title: Technology of Meat Fish and Poultry; Paper Code: BFTC – 502

Time allotted: 3 Hours

Max Marks: 60

Note: Write to the point. Before answering make sure you have mentioned the Question No. & Section.

Important: At the END, mention how many questions from each section you have attempted.

Section-A (10 Marks, Attempt All)

Questions	Marks	BTL	Mapping
Q1. Write a note on Skeletal Muscle and Associated Connective Tissue	(1)	1	PEO: 1.2/CO: 1.2
Q2. Draw a detailed structure of skeletal muscle.	(1)	2	PEO: 1.2,3/CO: 2,3
Q3. Draw labelled diagram of wholesale cuts of Buffalo, Pork and Goat Carcass.	(2)	2	PEO: 1.2,4/CO: 1.2, 3
Q4. Write a note on status of meat industry in India.	(2)	1	PEO: 1.2,4/CO: 1.2,3
Q5. Write a note on Tenderization with Salts & Acids.	(1)	1	PEO: 1.2/CO: 1.2
Q6. Briefly explain chemistry of corning.	(1)	2,5	PEO: 1.3,4/CO: 4,5,6,7
Q7. Draw a labelled Structure of the Egg.	(1)	1	PEO: 1.2/CO: 1.2
Q 8. Draw a labelled Structure of fish muscle.	(1)	4	PEO: 1.2/CO: 4,5

Section B (Attempt any 5) (25MM)

Questions	Mapping
Q9. Explain the types of muscles in fish and draw structure of shrimp muscle.	BTL5: PO: 3,4/CO: 2,3
Q10. Draw a layout of modern abattoir and describe in detail the factors affecting spoilage of meat.	BTL5: PO: 2. 4,5/CO: 1,2
Q11. Give the classification of Poultry and Discuss in detail the factors affecting quality of poultry meat.	BTL3,4: PO: 1,2,8/CO: 4,5,7
Q12. Discuss in detail techniques for meat tenderness.	BTL: 2: PO: 2,3/CO: 3,4
Q13. Discuss in detail slaughtering methods of poultry.	
Q14. Describe in detail the functional properties of meat.	

Section- C (Attempt any 2) (25MM)

Questions	BTL	Mapping
Q15. Describe in detail the Biochemical composition of Fish	3	PO: 1,4,5/CO: 1,3,4
Q16. Describe in detail the Post-mortem ATP metabolism in fish muscle	3	PO: 1,4/CO: 1,,3,4
Q17. Describe in detail the composition of muscle tissue.	4	PO: 2,3,4/CO: 3, 2,4
Q18. Describe processing of egg with reference to Production of frozen egg.	4	PO: 1,2,3/CO: 4,5

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