

B.Tech,  
2022  
6th Sem.

**B. Tech Food Technology**  
**Semester VI Examination, 2022**  
**Paper Title: Meat, Fish and Poultry Technology**  
**Paper code: BFTC-601**

**Time: 3 hours**

**Max Marks: 75**

*Note: (1) It is compulsory to answer all the questions of section-A*

*(2) Answer any four questions in section-B*

**Section A (7 X 5)**

- Q1. What is Slaughtering? Discuss in detail the methods of ritual slaughter? (5)
- Q2. What is Stunning? Discuss in detail the mechanical stunning and its various types? (5)
- Q3. Write a short note on the status of Meat and Poultry in India? (5)
- Q4. What is Ante-mortem Examination of Meat Animals? Discuss in detail the principles of Judgement in Antemortem Examination? (5)
- Q5. Write a short note on following preservation techniques (5)
- (a) **Chilling/ Refrigeration**
  - (b) **Smoking**
  - (c) **Curing**
  - (d) **Canning**

- Q6. Discuss in detail the chemical and electrical methods of stunning? (5)
- Q7. Discuss in detail the pH of meat? What are DFD and PSE meat? (5)

**Section B (4 X 10)**

- Q1. Discuss in detail the fresh poultry processing? Write down the steps involved in slaughtering and dressing of poultry? (10)
- Q2. What are main components of an Abattoir? Discuss with help of a Flow Diagram? (10)
- Q3. What is meat tenderization? Discuss natural and artificial methods of meat tenderization? (10)
- Q4. Discuss colour of meat? Write down oxidation status of Myoglobin and colour development? (10)
- Q5. Discuss in detail the following (10)
- (a) Skeletal muscle
  - (b) Smooth muscle
  - (c) Cardiac muscle
- Q6. What is meat packaging? Discuss vacuum packaging of meat? (10)