

B.TECH FOOD TECHNOLOGY**V Semester Examination 2019****Course Code- BFTC- 506****Course Title – Technology of Animal Foods****TIME: 3 hours****Max. Marks: 70****Note: 1. It is compulsory to answer all the questions of Section-A.****2. Answer any four questions in Section- B.****Section-A (30M)****Q1. Answer in about 20-30 words****(6*2=12M)**

- (a) Lairage
- (b) Curing
- (c) DFD and PSE
- (d) Resolution of Rigor
- (e) Exsanguination
- (f) Water Holding Capacity

Q2. (a) Draw the flow sheet of a modern abattoir and briefly explain the procedure of ante mortem inspection?**(4M)****(b) Write a short note on the smoking process of meat animals.****(2M)****Q3. Explain in detail the process of rigor mortis in meat animals?****(6M)****Q4. Define Stunning? Enlist the types of stunning used and explain any one of the stunning process followed?****(6M)****Section- B (4*10=40)****Q1. Define HACCP? Enlist and explain the CCP's of a general meat processing plant and corrective actions that can be taken?****(10M)****Q2. Write short notes on **any four** of the following****(2.5*4=10)**

- (a) Dressing of poultry
- (b) Color of meat
- (c) Tenderization of meat
- (d) Mechanical Stunning
- (e) Canning of meat

Q3. Describe in detail the structure of a skeletal muscle?**(10M)****Q4. Write short notes on the following (**any 2**):****(2*5=10M)**

- (a) Structure of egg and dehydrated egg powder
- (b) Proteins of egg
- (c) Postmortem changes in fish
- (d) Postmortem pH decline in muscle of large animal

Q5. Describe in detail the steps involved in Conversion of muscle to meat?**(10M)****Q6. Explain in detail the different slaughtering techniques used in slaughtering of meat animals?****(10M)**