

M.TECH FOOD TECHNOLOGY**1st Semester Examination 2019****Course Code- MFTC-103****Course Title- Meat, Fish and Poultry Technology****TIME: 3 hours****Max. Marks: 75****Q1. (A) Answer in about 30-50 words****(5*2=10)**

- i. Evisceration
- ii. Metmyoglobin
- iii. DFD and PSE
- iv. Exsanguination
- v. Resolution of Rigor

(B) Answer in about 20-30 words**(5*1=5)**

- i. Gibblet
- ii. Carabeef
- iii. Sarcomere
- iv. Smoking
- v. Salts used in curing

Q2. Attempt any two of the following:**(2x7.5=15)**

- i. Discuss in detail the structure of skeletal muscle of meat animal?
- ii. Discuss in detail the general composition of red meat animal?
- iii. Discuss in detail the different types of methods used for stunning of meat animals?
- iv. Define Salami? With the help of flow sheet explain the process of salami manufacturing?

Q3. Attempt any three of the following:**(3x5=15)**

- i. Write a short note on composition of poultry meat. With the help of a flow sheet explain the steps involved in dressing of poultry?
- ii. Write a short note on composition of egg. With the help of a diagram explain the structure of egg?
- iii. What is meat tenderization? Enlist the different methods of meat tenderization and describe any one of the method?
- iv. Discuss in detail the general composition of a red meat animal?
- v. Enlist different meat quality parameters/ characteristics. Briefly discuss the oxidation status of myoglobin and color development in meat?

Q4. Attempt any two of the following:**(2x7.5=15)**

- i. With the help of a flow sheet describe in detail the **implementation of HACCP** including all the CCP's and their corrective action in a modern abattoir?
- ii. Give an account of the techniques used in slaughtering of meat animals?
- iii. Explain in detail the biochemical changes that occur in fish after slaughtering?
- iv. Describe in detail the steps involved in conversion of muscle to meat?

Q5. Write short notes on the following (any three):**(3x5=15)**

- i. Ante mortem inspection of meat animals.
- ii. Egg Proteins.
- iii. Actin and Myosin.
- iv. Post mortem pH decline.
- v. Pasteurization and De-sugarization of egg products.