

Roll No.....

2021
1st Sem.

M.Tech Food Technology
Semester I Examination, 2021

Paper Title: Meat, Fish and Poultry Technology

Paper Code: MFTC-103

Time: 3 Hours

Maximum Marks: 75

Attempt all questions. Marks are mentioned against each question

Q1. (A) Specify the correct answer

1x10=10

- (i) Veal is obtained from
(a) Sheep (b) Buffalo (c) Goat (d) Calf
- (ii) Condition of toughening of the muscle of the meat after slaughtering of animal is called
(a) Rigor toughening (b) Rigor Mortis (c) Rigor Hardening (d) Rigor Tightening
- (iii) Deposition of fat within the lean muscle is called
(a) Curing (b) Marbling (c) Homogenization (d) None
- (iv) Collagen on heating in presence of moisture, dissolves and yields
(a) Alginate (b) Gelatin (c) Pectin (d) Casein
- (v) The major function of two muscle protein filaments actin and myosin is
(a) To provide elasticity to muscle (c) To facilitate muscle contraction
(b) To bind the endomysium to the sarcolemma (d) None of these
- (vi) Meat juiciness is dependent on
(a) Amount of fat in meat (b) Amount of water (c) Amount of protein (d) None
- (vii) The proteolytic enzymes used in tenderization of meat are
(a) Papain (b) Bromelain (c) Ficin (d) All of these
- (viii) Poor quality eggs float in the water due to
(a) Microbial spoilage (b) Increase in air cell (c) Decrease in air cell (d) None
- (ix) For the purpose of meat, which types of chicken are used
(a) Broiler (b) Layer (c) Desi (d) All of these
- (x) Two conditions that develop in meat as a result of long term and short term stress are:
(a) PSA & DFC (b) PSE & DFD (c) ABC & DFE (d) None of these

(B) Answer the following questions briefly

1x5= 5

- (i) What is the purpose of scalding?
- (ii) What is Evisceration?
- (iii) What are natural and artificial casings?
- (iv) Differentiate between anti-mortem and post-mortem test.
- (v) Write about the ingredients available in smoke during the process of smoking.