

1057

B. Voc. (Food Processing and Preservation)

Fourth Semester

BFP-404: Meat, Poultry and Fish Processing

Time allowed: 3 Hours

Max. Marks: 60

**NOTE:** Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Define the following terms:-

- a) Slaughtering
- b) Rigor mortis
- c) Aging of meat
- d) Palatability
- e) Egg powder
- f) Scrambled egg

(6x2)

**UNIT – I**

- II. a) Explain the status and scope of meat industry in India.
- b) Explain quality evaluation of eviscerated carcasses. (2x6)
- III. a) Explain the environmental factors that affect the quality of meat.
- b) What is pre rigor processing? (2x6)

**UNIT – II**

- IV. a) Explain the natural and artificial methods of meat tenderization.
- b) What is canning and glazing of fish? (2x6)
- V. What are the different methods of storage and preservation of meat? (12)

**UNIT – III**

- VI. a) What is meant by microbial spoilage of meat?
- b) What are restructures meat products? (2x6)
- VII. a) Explain the factors affecting the quality of fresh fish.
- b) Write a note on meat analogs. (2x6)

P.T.O.

(2)

**UNIT – IV**

- VIII. a) What are the preservation and storage methods for eggs?  
 b) Explain different types of egg products. (2x6)
- IX. a) How is packaging of poultry meat done?  
 b) What do you mean by internal quality evaluation of eggs? How is it done? (2x6)

x-x-x