

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)

CLASS: IMSc
BRANCH: FT

SEMESTER : IX
SESSION : MO/19

SUBJECT: SAF3007 ANIMAL PRODUCT TECHNOLOGY

TIME:3:00 HOURS

FULL MARKS: 60

INSTRUCTIONS:

1. The question paper contains 7 questions each of 12 marks and total 84 marks.
 2. Candidates may attempt any 5 questions maximum of 60 marks.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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- Q.1(a) Describe the structure and composition of meat. [6]
Q.1(b) Describe the procedure about postmortem inspection of meat animals. [6]
- Q.2(a) Enlist the industrial uses of slaughterhouse by products with reference to blood. [6]
Q.2(b) Enlist uses of primary and secondary by products and advantages of slaughterhouse by products. [6]
- Q.3(a) Describe the egg formation process and draw the structure of the same. [6]
Q.3(b) Describe bacterial infection and pasteurization of egg. [6]
- Q.4(a) Describe the composition and nutrition of marine fish. [6]
Q.4(b) Describe the spoilage factors responsible for spoilage of fish with reference to chemical factors. [6]
- Q.5(a) Describe the design & operating principle of plate heat exchanger. [6]
Q.5(b) Elaborate milk processing sequence with reference to clarification and pasteurization. [6]
- Q.6(a) Enlist the cleaning & sanitation of batch & continuous freezer. [6]
Q.6(b) Classify cheese based on texture. [6]
- Q.7(a) Explain the sanitation and maintenance of milk processing plant. [6]
Q.7(b) Elaborate chemical properties of Ice cream. [6]

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