CLASS: IMSC   SEMESTER : V
BRANCH: FOOD TECHNOLOGY   SESSION : MO/2022

SUBJECT: FT303 MEAT, FISH AND POULTRY PRODUCT TECHNOLOGY

TIME: 03 Hours   FULL MARKS: 50

INSTRUCTIONS:
1. The question paper contains 5 questions each of 10 marks and total 50 marks.
2. Attempt all questions.
3. The missing data, if any, may be assumed suitably.
4. **Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates**

No		Marks	BL level
Q.1(a)	Determine the reason behind ice chelation of fish.	[2]	Apply (3)
Q.1(b)	Assess the reason behind the fish spoilage.	[3]	Evaluate(5)
Q.1(c)	Describe the electrostatic smoking, hot smoking and cold smoking of fish	[5]	Understand (2)
Q.2(a)	Explain the term dressing percentage.	[2]	Understand (2)
Q.2(b)	Explain the structure of muscle tissue.	[3]	Understand (2)
Q.2(c)	Give scientific explanation of meat color change, PSE and DFD defects.	[5]	Understand (2)
Q.3(a)	Recall the sources of Microbial contamination of Meat.	[2]	Analyze (4)
Q.3(b)	Explain about the stability of intermediate Moisture Meats.	[3]	Understand (2)
Q.3(c)	With reaction scheme, discuss the Curing of meat and its colour change. What is comminuted meat? How it is different from meat emulsion?	[5]	Understand (2)
Q.4(a)	Recall the term water holding capacity	[2]	Remember (1)
Q.4(b)	Describe about different packaging used for meat preservation	[3]	Remember (1)
Q.4(c)	Describe about Postmortem Changes in meat.	[5]	Remember (1)
Q.5(a)	Explain the Mechanism of heat transfer in fish drying	[2]	Understand (2)
Q.5(b)	Recall the chemical composition and factors affecting the quality of egg.	[3]	Remember (1)
Q.5(c)	Explain the natural preservation system exists in egg and also describe how additional preservation system is applied for egg preservation.	[5]	Understand (2)