

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(MID SEMESTER EXAMINATION)**

**CLASS: IMSC  
BRANCH: FOOD TECHNOLOGY**

**SEMESTER: V  
SESSION: MO/2022**

**SUBJECT: FT303 MEAT, FISH AND POULTRY PRODUCT TECHNOLOGY**

**TIME: 2 HOURS**

**FULL MARKS: 25**

**INSTRUCTIONS:**

1. The total marks of the questions are 25.
  2. Candidates attempt for all 25 marks.
  3. Before attempting the question paper, be sure that you have got the correct question paper.
  4. The missing data, if any, may be assumed suitably.
  5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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			CO	BL
Q1	(a) Recall the relation between aw and Water Phase Salt. Discuss hot smoking of fish processing.	[3]	CO1	Remember [1]
Q1	(b) Predict the different potential hazard related to smoking of fish.	[2]	CO3	Apply [3]
Q2	(a) Illustrate the factors need to be considered for heat processing of fish.	[2]	CO4	Analysis [4]
Q2	(b) Summarize the method of storage of ice chilled fish	[3]	CO5	Synthesis [5]
Q3	(a) Define livestock?	[2]	CO1	Remember [1]
Q3	(b) Describe dressing percentage? Why small animals have lower dressing percentage?	[3]	CO2	Understand (2)
Q4	(a) Classify food animals with respect to their size and fat content	[2]	CO2	Analyse (4)
Q4	(b) Compare between DFD and PSE defects	[3]	CO3	Evaluate (5)
Q5	(a) Discuss about evisceration process	[2]	CO1	Understand (2)
Q5	(b) Explain structure of muscle tissue	[3]	CO5	Understand (2)

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