

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION MO/2023)

CLASS: IMSc
BRANCH: Food Technology

SEMESTER : V
SESSION : MO/2023

SUBJECT: FT322 MEAT FISH & POULTRY PRODUCT TECHNOLOGY

TIME: 02 Hours

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 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
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		CO	BL
Q.1(a)	Enumerate the principles of judgement in ante mortem examination	[2] 1	2
Q.1(b)	Describe connective tissue protein of meat animal.	[3] 1	2
Q.2(a)	Enlist the effects of transportation on meat animals.	[2] 1	1
Q.2(b)	Explain the dressing techniques of sheep.	[3] 1	2
Q.3(a)	Elaborate the factors with respect to pH- and a_w value affecting the shelf life of meat and its products.	[2] 2	2
Q.3(b)	Explain the general consequences of postmortem changes with respect to postmortem glycolysis.	[3] 2	2
Q.4(a)	Point out the systematic method of judging and grading of live meat animals.	[2] 2	3
Q.4(b)	Explain the facilities required to carry out the postmortem examination of meat.	[3] 2	2
Q.5(a)	Write short note on Meat Food Products Order.	[2] 3	1
Q.5(b)	Explain curing method of meat preservation.	[3] 3	2

:::21/09/2023 M:::