

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

**CLASS: IMSc  
BRANCH: FOOD TECHNOLOGY**

**SEMESTER : V  
SESSION : MO/2023**

**SUBJECT: FT322 MEAT, FISH AND POULTRY PRODUCT TECHNOLOGY**

**TIME: 3 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. 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)	Write in brief about the composition of myofibrillar proteins of muscle tissue of meat animals.	[5] 1	2
Q.1(b)	Explain the stunning techniques and devices of slaughtering and dressing of meat animals.	[5] 1	2
Q.2(a)	Point out the principles of postmortem examination of meat animals.	[5] 2	4
Q.2(b)	Elaborate the methods of judging and grading of meat.	[5] 2	2
Q.3(a)	Describe the various methods of meat preparation with respect to refrigeration, curing, canning, dehydration and irradiation.	[5] 3	2
Q.3(b)	Elaborate the different sanitizing agents used in meat industry.	[5] 3	2
Q.4(a)	Elaborate the modern methods of fish harvesting.	[5] 4	2
Q.4(b)	Describe the structure, composition and quality of egg along with label diagram.	[5] 4	2
Q.5(a)	Explain the long-term preservation methods of fish with respect to freezing, salting, canning and drying.	[5] 5	2
Q.5(b)	Elaborate the method of processing of frozen fish.	[5] 5	2

:::23/11/2023:::M