

REV-01  
BFST/17/22

**B.Sc. FOOD SCIENCE & TECHNOLOGY  
FIFTH SEMESTER  
MEAT, POULTRY AND FISH TECHNOLOGY  
BFST-501  
[USE OMR SHEET FOR OBJECTIVE PART]**

2023/12

**SET  
A**

Duration: 3 hrs.

Full Marks: 70

Time: 30 mins.

Marks: 20

**( Objective )**

**1 × 20 = 20**

*Choose the correct answer from the following:*

- Dehydration involves the removal of:  
a. Fat  
b. Water  
c. Protein  
d. Salt
- Which property of meat is related to its water-holding capacity?  
a. Color  
b. Texture  
c. Flavor  
d. Odor
- .....% salt is used for curing of meat.  
a. 2  
b. 4  
c. 6  
d. 7
- What is the primary purpose of preserving eggs?  
a. To increase size  
b. To enhance color  
c. To improve flavor  
d. To extend shelf life
- Which of the following states is known for its high production of buffalo meat in India?  
a. Uttar Pradesh  
b. Punjab  
c. Assam  
d. Bihar
- Niacin content of sardine fish (per 100gm):  
a. 2.4 mg  
b. 2.6 mg  
c. 2.0 mg  
d. 1.5 mg
- Most meat products are:  
a. Low acidic food  
b. Medium acidic food  
c. High acidic food  
d. None of them
- The colour of the meat is due to:  
a. Haemoglobin  
b. Myoglobin  
c. Lycopene  
d. None of these
- "Ovamucoid" constitute about..... of the egg white protein.  
a. 10%  
b. 11%  
c. 14%  
d. 15%
- Prior to slaughter watering is essential to reduce microbes loads in:  
a. Stomach  
b. Intestine  
c. Kidney  
d. Liver

11. Sorting out market eggs according to weight or quality:
  - a. Haugh unit
  - b. Grading
  - c. Candling
  - d. Albumin Index
12. Yolk consists of.....
  - a. Latebra
  - b. Germinal disc
  - c. Vitelline membrane
  - d. All of the above
13. Carotenoids are converted to .....in the body.
  - a. Vitamin A
  - b. Vitamin B<sub>1</sub>
  - c. Vitamin B<sub>12</sub>
  - d. Vitamin C
14. ....is the major source of calcium present in the egg.
  - a. Yolk
  - b. Egg shell
  - c. Albumen
  - d. None
15. ....size is small in fresh egg and it increases with time of storage.
  - a. Yolk
  - b. Egg shell
  - c. Albumen
  - d. Air cell
16. Moulds create problems only when there are.....
  - a. High temp
  - b. High humidity
  - c. Long time storage
  - d. All of the above
17. Which mineral is essential for meat quality and is responsible for its color stability?
  - a. Iron
  - b. Calcium
  - c. Sodium
  - d. Potassium
18. The fish, meat, poultry & eggs are frozen by .....method.
  - a. Sharp freezing
  - b. Vacuum freezing
  - c. Brine freezing
  - d. Cryogenic freezing
19. ....means the stiffening of the muscles of an animal shortly after death.
  - a. Thawing
  - b. Rigor Mortis
  - c. Vulnerable
  - d. Indistinguishable
20. Aquatic animals used for food include.....
  - a. Fish
  - b. Crustaceans
  - c. Mollusks
  - d. All of the above

-- --- --

**( Descriptive )**

Time : 2 hr. 30 mins.

Marks : 50

[ Answer question no.1 & any four (4) from the rest ]

- |  |        |
|--|--------|
| 1. Detail the chemical composition of meat, emphasizing the major components such as proteins, fats, vitamins, and minerals.   | 10     |
| 2. Provide an overview of the current status of the meat, poultry and fish industries in India.  | 10     |
| 3. a) Define rigor mortis and explain its significance in meat quality.<br>b) Discuss the procedures and objectives of post mortem examinations in the meat processing industry. | 4+6=10 |
| 4. a) Elaborate on methods of meat tenderization and their underlying principles.<br>b) Provide an overview of meat curing and factors affecting the quality of cured meats.     | 5+5=10 |
| 5. Describe the structure of an egg, highlighting its main components.   | 10     |
| 6. a) Compare the chemical composition of whole egg, egg white & egg yolk.<br>b) Describe the methods used to know the quality of egg.   | 5+5=10 |
| 7. a) What are the causes for spoilage of fish? Explain.<br>b) Write a short note on preservation of fish.   | 5+5=10 |
| 8. Discuss the ethnic fermented fish products available in North East India.   | 10     |

= = \*\*\* = =