



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg.) 2017 Admission
V Semester Final Examination-December 2019

Fdpr.3102

Meat and Poultry Technology (2+0)

Marks: 50
Time: 2 hours

I Fill in the Blanks

(10x1=10)

1. _____ % of food borne illness is due to contaminated eggs.
2. Nitrogen content multiplied by _____ gives protein content in meat.
3. The ash content of fresh meat is _____.
4. The cholesterol content of meat is _____ mg/100g.
5. The fat content of meat depends on _____.

State True or False

6. Collagen is the dietary fibre in carnivorous animal.
7. Egg is enclosed air tight by shell for protection.
8. Singeing is a process of removing the hairs from the buffalo.
9. The texture of the meat is related to the age of the animal.
10. The sheep meat or mutton has the ammonical odour.

II Write Short notes on ANY FIVE of the following

(5x2=10)

1. Write short answer on Hot curing
2. Write short notes on Ageing of meat.
3. How do you differentiate between old egg and fresh egg?
4. Why red meat is not recommended for persons who are obese?
5. Is it possible to get supply of all essential amino acids from a diet of plant source?
6. Write short answer on meat Smoking.
7. Define stunning. Enlist different methods of stunning.

III Answer ANY FIVE of the following.

(5x4=20)

1. Explain the process of sausage preparation.
2. Write about drying, salting and salt curing of meat.
3. Stepwise dressing of chicken.
4. Why urban sites should be avoided for Abattoir?
5. Importance of meat microbiology and safety.
6. Describe the post-mortem changes in muscle.
7. Write about preservation of eggs.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Stepwise details on egg processing-from collection to final product
2. Give a complete note on principles and methods of meat preservation
