PRN:		Course Code :	UFT 402

Second Year **B.Sc.** Food Science & Technology End Semester Examination
Summer 2024

Meat Fish &Poultry Processing

Day and Date: 24 MAY 2024, Friday	Max Marks: **50**
Time : 2:00 to 4:00 pm	Duration: **02** hrs

Instructions: All questions are compulsory.

			Marks	Bloom's Level	CO
Q.1		**Attempt any two from the following**			
	a)	Explain freezing and chilling injuries in meat.	06	L1	CO1
	b)	Explain the importance of meat in Indian economy	06	L1	CO1
	c)	Explain structure of meat.	06	L1	CO1
Q.2		**Attempt any two from the following**			
	a)	Explain with flowchart dried and preserved meat.	06	L1	CO2
	b)	Explain preservation of meat using low temperature.	06	L1	CO2
	c)	Write a short note on canning of meat.	06	L1	CO2
Q.3		**Attempt the following**			
	a)	Explain Fish using smoke.	06	L2	CO3
	b)	Write in detail factors affecting quality of fresh fish.	07	L1	CO3
		or			
	c)	Write a short note on preservation of by-products of fish industry and their utilizations.	07	L2	CO3
Q.4		**Attempt the following**			
	a)	Explain structure of egg.	06	L1	CO4
	b)	Explain quality evaluation of eggs.	07	L2	CO4
		or			
	b)	Write a short note on chemical composition of egg.	07	L3	CO4

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