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Total No. of Printed Pages: 1

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**M.Sc. Food Science & Technology (Semester – 4<sup>th</sup>)**  
**TECHNOLOGY OF EGG, MEAT, FISH AND POULTRY**

**Subject Code: MFOT1415**

**Paper ID: [21221118]**

**Time: 03 Hours**

**Maximum Marks: 60**

**Instruction for candidates:**

1. Section A is compulsory. It carries 16 marks. It consists of 4 questions of 4 marks each.
2. Section B consist of 4 questions of 8 marks each. The student has to attempt any 3 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

**Section – A**

**(4 marks each)**

- Q1. What is the role of rigor mortis in affecting the meat quality?
- Q2. What are the different parameters and their importance in evaluating the quality of meat?
- Q3. Discuss various steps involved in canning of fish.
- Q4. Give the detailed composition of egg.

**Section – B**

**(8 marks each)**

- Q5. Draw a well labelled diagram of a muscle tissue.
- Q6. Discuss different techniques used for preservation of meat.
- Q7. Give detailed flowchart for slaughtering of a meat animal.
- Q8. What are the various parameters used to evaluate the internal quality of an egg?

**Section – C**

**(10 marks each)**

- Q9. Write a short note on following:  
a) Cold Shortening   b. Fish protein concentrate   c. Meat tenderization   d. Egg candling
- Q10. What are the various changes that happen during conversion of muscle to meat?
- Q11. Explain the utilization of by-products obtained from fish industry.