**Roll No……..** **Total No. of Printed Pages: 1**

**Total No. of Questions: [09]**

**B.Sc. (Food Tech.)/ B.F.S.T (Hons.) (Semester – 4th)**
**EGG, POULTRY & MEAT TECHNOLOGY**
**Subject Code: BFOTS1402**
**Paper ID: [19131719]**

**Time: 03 Hours** **Maximum Marks: 60**

**Instruction for candidates:**

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 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** **(2 marks each)**

Q1. Attempt the following:

a. Differentiate between red muscle fibers and white muscle fibers.
b. What are muscle fibers, myofibril and myofilaments?
c. What is connective tissue proper?
d. Which enzyme is used in egg powder preparation and why?
e. Enlist the slaughtering methods used in poultry. What is kosher method.
f. What is marbling?
g. What is difference in anti and postmortem operations.
h. What is the importance of postmortem inspection?
i. How is the egg graded on the basis of air cell?
j. Enlist the various methods of meat tenderization.

**Section – B** **(5 marks each)**

Q2. What is the reason of development of reduced myoglobin, metmyoglobin and oxymyoglobin?

Q3. What is ultimate pH. What is the reason for PSE and DFD meat?

Q4. How does the homeostasis affect the quality of meat?

Q5. a) Draw a well labeled diagram of egg. Write down the composition of an egg.
b) What is principle of spray drying? Write down the method of production of egg powder by spray drying.

Q6. Define poultry. Discuss in detail the process of defeathering and evisceration of poultry.

**Section – C** **(10 marks each)**

Q7. (a) Write down the various natural and artificial methods of meat tenderization.
(b) Write a short note on external quality of an egg.

Q8. (a) How will you define the following terms a) A band b) I band c) Z line d) H zone e) Sarcomere
(b) What are meat analogs, what is their composition, and how are they prepared?

Q9. What are the various edible byproducts of the meat industry, and how are they utilized?