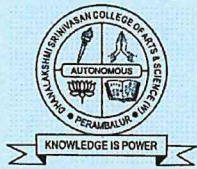


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**DHANALAKSHMI SRINIVASAN COLLEGE
OF ARTS & SCIENCE FOR WOMEN
(AUTONOMOUS)**



(For Candidates admitted from 2018-2019 onwards)

**UG DEGREE EXAMINATIONS APRIL – 2021
B.SC – FOOD TECHNOLOGY & QUALITY CONTROL
TECHNOLOGY OF MEAT, POULTRY AND EGGS FOOD SAFETY**

Time: 3 Hrs

Max.Marks: 75

PART - A

CHOOSE THE CORRECT ANSWER

(10X1=10)

1. Which of the following is not typically included in poultry farming?
a) Cow b) Chicken c) Duck d) Turkey
2. What is a domestic fowl?
a) It lives in a particular region b) It is a foreign breed
c) A bird kept from obtaining meat and eggs d) A specific bird kept for breeding purposes only
3. Veal is obtained from:
a) Sheep b) Buffalo c) Goat d) Calf
4. Coated meat products require _____
a) Breading b) Pre-dusting c) Battering d) All of the above.
5. Which of the following is observed exclusively in meat?
a) Rigor mortis b) Fat bloom c) Enzymatic browning d) All of the above
6. Meat inspectors identify meat as:
a) Healthy b) Sound c) Wholesome d) All of the above
7. Out of these, which bacteria is found in fresh/ refrigerated meat
a) Lactobacillus b) Serratia c) Staphylococcus d) Moraxella
8. Smoking of meat resulted in
a) Desired flavor b) Preservation of meat c) Both a and b d) None of the above
9. What is the ideal temperature for hatching eggs?
a) 90-95 degree Fahrenheit b) 95-98 degree Fahrenheit
c) 99-102 degree Fahrenheit d) 101-103 degree Fahrenheit
10. Chicken is also called _____ meat ?
a) Red meat b) Black meat c) White meat d) None of the above

PART – B

ANSWER ALL THE QUESTIONS

(5 X 7 = 35)

11. a) Elucidate livestock and poultry population in India.

(OR)

b) Write a short note on meat industry in India.

12. a) Explain about the water holding capacity (WHC) of meat.

(OR)

b) What are the effects of meat quality?

13. a) Describe the changes in post-mortem of meat.

(OR)

b) Explain inspection and grading of meat.

14. a) Discuss curing of meat in detail.

(OR)

b) What are the uses of meat irradiation?

15. a) What are the different methods in egg preservations?

(OR)

b) Write the composition and nutritive value of egg.

PART – C

ANSWER ANY THREE QUESTIONS

(3 X 10 =30)

16. List out the advantages and disadvantages of poultry farming.

17. With reference to meat quality, discuss the following:

i) Colour

ii) Flavour

iii) Texture

18. Describe slaughter process of meat.

19. Canning of meat-Explain.

20. Elaborate the products of egg.