



Progressive Education Society's
Modern College of Arts, Science & Commerce Ganeshkhind, Pune – 16
(Autonomous)
End Semester Examination: MARCH / APRIL 2025
Faculty: Science and Technology

Program: B.Voc (Food Processing Technology) **Semester: VI** **SET: A**
Program (Specific): Food Processing Technology
Class: T.Y. B.Voc (Food Processing Technology) **Max.Marks: 50**
Name of the Course: Meat, Fish and Poultry Processing
Course Code: FPT 31 **Time: 2:30 Hr**
Paper:

Instructions to the candidate:

- 1) *There are 4 sections in the question paper. Write each section on separate page.*
- 2) *All Sections are compulsory.*
- 3) *Figures to the right indicate full marks.*
- 4) *Draw a well labelled diagram*

SECTION: A

Q1.A Multiple Choice Question **(01 X 6 = 06 M)**

- i. _____ is the term for killing an animal for food.
a. Butchering. b. Slaughtering. c. Harvesting. d. Cooking.
- ii. Which part of the meat structure contributes to its marbling?
a. Fat. b. Blood vessels. c. Connective tissue. d. Bone.
- iii. _____ method used to make animals unconscious.
a. Pinning. b. Drowning. c. Stunning. d. Freezing.
- iv. _____ animal is known for producing mutton.
a. Sheep. b. Crab. c. Fish. d. Pig.
- v. _____ poultry bird is most commonly eaten worldwide.
a. Duck. b. Chicken. c. Goose. d. Turkey.
- vi. _____ process involves heating meat to kill bacteria and extend shelf life.
a. Freezing. b. Canning. c. Chilling. d. Salting.

Q1.B. True or False **(01 X 6 = 06 M)**

- i. Meat from animals must be handled carefully to prevent contamination and spoilage.
- ii. The pH level of meat affects its shelf life and can influence the growth of spoilage bacteria.
- iii. HACCP is a preventive system for meat, fish, and poultry processing to ensure food safety.
- iv. Tenderizing meat can involve mechanical methods like grinding or marinating.
- v. Smoking fish is a preservation method that also adds flavor and extends shelf life.
- vi. Candling is the process of inspecting eggs by holding them up to a light source.

SECTION: B

Q2. Explain/Define the following terms **(01 X 6 = 06 M)**

- i. Rigor mortis.
- ii. Canning.
- iii. Curing.
- iv. Scalding.
- v. Poultry.
- vi. Beef.

SECTION: C

Q3. Write Short Note on the following (Any Four) **(03 X 4 = 12 M)**

- i. Slaughtering techniques.
- ii. Candling.
- iii. Halal and Kosher certification.
- iv. Meat Food Product Order.
- v. Quality characteristics of eggs.
- vi. Types of spoilage occurring in fish.

SECTION: D

Q4. Short answer questions (Attempt any Two) **(05 X 02 = 10 M)**

- i. Explain the details about meat plant sanitation and hygiene.
- ii. Different methods of preservation of meat.
- iii. Explain in details about composition of fish.
- iv. Give the detail procedure for quality evaluation of egg.

Q5. Long answer type Questions (Attempt any Two) **(05 X 02 = 10 M)**

- i. A quality officer is appointed in an abattoir for the detailed inspection of animal for slaughtering. What are the different anti-mortem and post mortem inspection he should conduct for maintaining quality of carcass?
- ii. An A.B.C. industry wants to implement HACCP plan in poultry processing line, Explain the process of construction of plan and verification procedure.
- iii. Meat industry is producing large amount of waste from the processing of carcass. Enlist and explain different b\y products of meat.
- iv. One of your friends want to setup fish processing industry and does not have sufficient knowledge regarding methods of preservation of fish. Explain various methods of preservation of fish in detail.