APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY

Seventh Semester B.Tech Degree Examination (Regular and Supplementary), December 2020

Course Code: FT405
Course Name: MEAT AND POULTRY PROCESSING

Max. Marks: 100   Duration: 3 Hours

PART A
Answer any two full questions, each carries 15 marks.   Marks

1 a) Explain the structure of meat muscle with a neat sketch.   (10)

   b) Write a note on handling and transportation care of animals.   (5)

2 a) Write a note on current meat production and consumption status in India.   (8)

   b) Explain lairage and stock yard.   (7)

3 a) Describe the various stunning methods of slaughtering.   (9)

   b) Write a note on offal handling with examples.   (6)

PART B
Answer any two full questions, each carries 15 marks.

4 a) Write a short note on salami.   (6)

   b) Explain different curing ingredients used in meat curing.   (9)

5 a) What are the different methods of meat freezing?   (7.5)

   b) Write a note on bacteria involved in the spoilage of refrigerated poultry. (7.5)

6 a) What are the main reasons for maintaining good sanitation in poultry processing   (5)
       industries?

   b) Write a note on poultry meat processing operations.   (7)

   c) Write a note on MAP of poultry meat.   (3)

PART C
Answer any two full questions, each carries 20 marks.

7 a) Explain in detail the requirements of egg packaging and transportation.   (10)

   b) What are the changes that occur during egg deterioration?   (10)

8 a) Explain various quality evaluation techniques of eggs.   (10)

   b) Describe the aim of APEDA.   (10)

9 a) Explain the role of ISO in meat sanitation and quality.   (10)

   b) Elaborate on the role of FSSA, 2006 in food quality.   (10)

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