



SNS COLLEGE OF TECHNOLOGY

(An Autonomous Institution)

Approved by AICTE, New Delhi, Affiliated to Anna University, Chennai

Accredited by NAAC-UGC with 'A++' Grade (Cycle III) &

Accredited by NBA (B.E - CSE, EEE, ECE, Mech & B.Tech.IT)

COIMBATORE-641 035, TAMIL NADU



Department of Food Technology

Two Marks

19FTE402 Meat, Fish and Poultry Processing

Unit-I

1. Classify Meat based on age?
2. Classify Meat based on Sexual Characteristics?
3. What is Veal?
4. What is Seer?
5. State the importance buffalo meat in India
6. Name the microorganism that contaminate pork
7. What is Z band of muscle structure?
8. What is Halal?
9. What is Kosher?
10. What is Jhatka?
11. Name the enzymes that plays major role in Tenderization
12. Draw the structure of muscle and mark the A and B band followed by Z, H, Line
13. What is Curing?
14. What is Temperature maintained with meat during preservation?
15. List types of meat restructured
16. Classify the casing used in sausages
17. Define whole cuts
18. Define retail cuts
19. Difference between post mortem and Ante mortem
20. Define Rigor Mortis

Unit -II

1. Classify the types of Fishes

- 2.Elucidate the nutritional composition of Fish
- 3.Importance of Omega 3 fatty acids to human nutrition
- 4.Classify types of fishing methods
- 5.Define Culture fisheries
- 6.Define Capture fisheries
- 7.How to detect the freshness of fish based on fat content
- 8.Classify fish based on fat content
- 9.Classify Shell fish varieties
- 10.Name the microorganism involved in spoilage of Fish
- 11.Explain the characteristic of fish after harvesting
- 12.Define the role of freezing in storing fish.
13. Define IQF.
- 14.Explain the flow process involved in fish pickling
- 15.Define Smoking
- 16.Name the vitamins present in Fish
- 17.Name the minerals Present in fish
- 18.Define the effect mercury accumulation in fish
- 19.List the chemical toxins other than mercury in Fish
- 20.Discuss the about the compound that provide sweetness to fish

UNIT-III

- 1.Define the term Poultry Meat
- 2.Classify the types of poultry meat
- 3.What are the nutritional benefits of poultry meat
- 4.Define Evisceration
- 5.Types Chilling used in poultry
- 6.Classify stunning procedure
- 7.Define Poultry cut
- 8.List factors that affecting the quality of meat
- 9.Define Irradiation
- 10.Classify the types of Irradiations

- 11.Name the chemical agents used in preservative
- 12.Define the mechanism of chemical preservative
- 13.Define the color, texture of meat
- 14.Define the post-mortem changes
- 15.Define Rearing

UNIT-IV

- 1.Define Egg
- 2.Nutritional composition of Egg
- 3.Draw the structure of egg and mark any 4 parts
- 4.Explain about the Lecithin
- 5.Define Spray drying
- 6.Define Foam mat drying
- 7.Explain the process flow of egg powder
- 8.Name the microorganism responsible for spoilage
- 9.List out the quality parameters to detect the freshness of egg
- 10.Define ovalbumin
- 11.Define Conalbumin
- 12.Define Ovamucoid
- 13Define Ovomucin
- 14.Define Lysozyme
- 15.Define Avidin
- 16.Define Lipovitellins
- 17.Define Phosvitin
- 18.Name the Pigments of Egg
- 19.Define the process of candling
- 20.Define Haughs unit

UNIT-V

- 1.Define GMP

2. Define GHP
3. Illustrate the Steps involved in maintaining GMP
4. Define code of Hygiene
5. List out the equipment's used in meat processing industry
6. Give outline on Meat plant layout
7. Illustrate the role of food safety in Meat industry
8. What is MPEDA
9. Define food safety parameters to be followed in meat industry while exporting
10. Illustrate the meat production status in India
11. Define the changes that happens in meat industry
12. Define Ageing in meat
13. What is Marbling?
14. Define the grades of Meat
15. What is Yearling Mutton
16. Define Organ meat
17. List out the proteins found in meat
18. Explain about Heme
19. Define vegan meat
20. Role of temperature in Rigor Mortis