


Name: Enrolment No:			
<p align="center">UNIVERSITY OF PETROLEUM AND ENERGY STUDIES</p> <p align="center">End Semester Examination, December 2024</p>			
Course: Meat, Poultry Fish and Technology Program: B.Tech Food Technology Course Code: HSFT3007 Instructions: All Questions are compulsory		Semester: V Time : 03 hrs. Max. Marks: 100	
<p align="center">SECTION A</p>			
S. No.	Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	30 Marks	CO
1	Name the thin protein in muscles? a) Myosin b) Actin c) Biotin d) Collagen	1.5 marks	CO1
2	What is sarcomere? a) Muscle portion between two H line b) Muscle portion between two A line c) Muscle portion between two M line d) Muscle portion between two Z line	1.5 marks	CO1
3	Coloring pigment in blood is a) Hemoglobin b) Myoglobin c) Redrooglobin d) Metroglobin	1.5 marks	CO4
4	Rank of India in number of animals? a) 1 st b) 2 nd c) 3 rd d) 4 th	1.5 marks	CO1
5	Total egg production in India in 2023 a) 122.11 billion Nos b) 138.38 billion Nos c) 102.84 billion Nos d) 129 billion Nos	1.5 marks	CO5
6	Meat Production in India in 2023 a) 9.7 million tonnes b) 8.80 million tonnes c) 5.68 million tonnes d) 7.93 million tonnes	1.5 marks	CO1
7	What is scalding? a) Removal of internal organs b) Removal of feathers c) Removal of foot	1.5 marks	CO4

	d) Removal of skin		
8	What is the role of Chalaza? a) To strengthen the egg shell b) Supply nutrition of egg yolk c) Make yolk position stable d) Supply air for respiration	1.5 marks	CO1
9	Egg yolk represents: - a) 1/3 weight of egg b) 2/3 weight of egg c) 3/4 weight of egg d) 2/4 weight of egg	1.5 marks	CO4
10	What is the weight of a small grade egg? a) 38-44 g b) 45-52 g c) 53-59 g d) Above 60 g	1.5 marks	CO1
11	Marine fish catch in India in 2023 a) 14.5 million tonnes b) 16.2 million tonnes c) 3.53 million tonnes d) 22.45 million tonnes	1.5 marks	CO1
12	Quantity of fish exported from India in 2023-24 a) 14.2 lakh metric tonnes b) 15.1 lakh metric tonnes c) 17.8 lakh metric tonnes d) 25.3 lakh metric tonnes	1.5 marks	CO5
13	Protein content of Fin Fishes a) 10% b) 50% c) 70% d) 20%	1.5 marks	CO5
14	What is evisceration? a) Removal of muscles from animals b) Removal of bones from animals c) Removal of skin from animals d) Removal of organs from animals	1.5 marks	CO1
15	Why yeast is added to egg before drying? a) reduce browning reaction b) control pathogenic microorganisms c) reduce carbohydrates d) Both a & c	1.5 marks	CO5
16	What is cock? a) Chicken with 1 month age b) Chicken with 3 to 5 months age	1.5 marks	CO5

	c) Chicken with 6 to 10 months d) Chicken with more than 10 months age		
17	Fat content is highest in poultry a) Goose b) Duck c) Broiler d) Turkey	1.5 marks	CO1
18	Avidin leads to deficiency of a) Thiamine b) Riboflavin c) Biotin d) Cyanocobalamin	1.5 marks	CO5
19	How mechanical stunning is carried out? a) Electric current b) Gun bolt c) Carbondioxide d) Cyanide	1.5 marks	CO1
20	What do you mean by halal method? a) Slowly cutting of animal b) Sudden cutting of animal c) Separation of back part of animal d) None of the above	1.5 marks	CO5
SECTION B (4Qx5M=20 Marks)			
Q	Short Answer Type Question (5 marks each)	20 Marks	CO
1	Status of meat industry, limiting factors and type of animals used for meat production in India?	5	CO3
2	Briefly discuss about nutritional importance of meat?	5	CO4
3	How muscle contraction occurs and its mechanism?	5	CO1
4	Describe the procedure of poultry slaughtering and dressing and factors affecting quality of poultry?	5	CO2
SECTION C (2Qx15M=30 Marks)			
Q	Two case studies 15 marks each subsection	30 Marks	CO
1	a) What are the main by-products obtain and prepared from animals? (8 marks) b) What are the main fish by products obtained and manufactured? (7 marks)	15	CO3
2	a) Draw and describe the structure of hen egg and its composition? (8 marks) b) What are the changes arises in egg due to ageing? (7 marks)	15	CO2
SECTION- D (2Qx10M=20 Marks)			
Q	Long Answer type Questions (10 marks each)	20 Marks	CO
1	a) Describe the different types of egg cooking methods? (5 marks) b) Describe egg beating and different stages in it? (5 marks)	10	CO5
2	a) What is importance of meat plant sanitation & cleaning & its procedure? (5 marks) b) Describe different type of meat cooking methods? (5 marks)	10	CO4