

2nd Periodical

Dr. SSBUI CET

BE(FT) 4th year

Meat, Fish and Poultry Technology

Marks: 17.5

Time: 1h

- Q1. What is comminution? Write down the steps for the manufacturing of sausages. (5) (CO2)
- Q2. Draw a neat and well labelled diagram of hen's egg. (2.5)(CO3)
- Q3. What are the microbial changes associated with egg spoilage? (5) (CO3)
- Q4. What are the various disinfectants and disinfection techniques used in meat industry? (5) (CO4)