

- Q.4 Which of the following methods is best suited for producing egg powder
- a) Tray drying b) Sun drying
c) Spray drying d) None of the above

- Q.5 Fishy smell is due to _____
- a) Methylene
b) Trimethyl amine
c) Solid and liquid particles from gases
d) Solids from gases only

- Q.6 Fish contain which unsaturated fatty acid
- a) Docosahexaenoic acid
b) Eicosapeantaenoic acid
c) Both A & B
d) None of the above

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Egg have the highest quality of egg (True / False)
- Q.8 Mention the name of three poultry birds _____.
- Q.9 Egg white contain more protein contain than egg yellow (True / False)
- Q.10 Name any four types of fish products _____.

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- Q.11 Omega 3 fatty acids are the type of saturated fatty acid (True / False)
- Q.12 Egg yellow contains a high amount of cholesterol (True / False)

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Draw a neat and clean diagram of a whole egg, Mentioning its components
- Q.14 Explain various methods of curing for the meat.
- Q.15 Differentiate hot smoking and cold smoking methods for fish.
- Q.16 Antemortem inspection and post- mortem inspection of animal/slaughtered animal.
- Q.17 Write about the Inspection and Dressing of poultry birds.
- Q.18 Write down the chemical composition of fish.
- Q.19 What are the different quality parameters of meat.
- Q.20 What are the factors affecting the quality of poultry products?
- Q.21 Write about curing ingredients and their function.
- Q.22 What are the various factors affecting the quality of eggs.

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