UNIVERSITY OF PETROLEUM AND ENERGY STUDIES
School of Health Sciences and Technology

End- Semester Examination, May, 2022

Programme Name: B.Sc. - Food Nutrition & Dietetics   **Semester: VI**
Course Name   : Milk, Meat and Poultry Technology   **Time   : 3 hours**
Course Code   : HSFT3002   **Max. Marks: 100**
Nos. of page(s)   :   4
Instructions: ANSWER ALL QUESTIONS

SECTION A

		Marks	

Q1	Chicken is also called _ _ _ meat.
	  a) Red Meat
	  b) Black Meat
	  c) White Meat
	  d) None of the above
		1.5	CO3

Q2	More spoilage of eggs is caused by
	  a) Bacteria than moulds
	  b) Molds than bacteria
	  c) Synergistically
	  d) None of these
		1.5	CO3

Q3	Unopened, sliced bacon, packaged in material somewhat highly resistant to oxygen permeability, is spoiled mostly by
	  a) Lactobacilli
	  b) Micrococci
	  c) Fecal Streptococci
	  d) Molds
		1.5	CO3

Q4	White meat is low in_ _ _?
	  a) Carbohydrates
	  b) Fat
	  c) Calories
	  d) None of the above
		1.5	CO2

Q5	Certain bacteria are added to minced meat products. This activity is followed by dehydration. What is this activity called?
	  a) Coating
	  b) Freezing
	  c) Curing
		1.5	CO2

	d) Fermentation		

Q6	When meat is passed through a coarse grinder plate it is called _____
	   a) Chunking
	   b) Flaking
	   c) Restructured meat product
	   d) Restructured meat product and Chunking
		1.5	CO2

Q7	What is the ideal temperature for hatching eggs.?
	   a) 32.22 - 35 °C
	   b) 35 - 36.66 °C
	   c) 37.22 - 38.88 °C
	   d) 38.33 - 39.44 °C
		1.5	CO3

Q8	In storage atmospheres of high humidity variety of moulds may cause
	   a) Superficial fungal spoilage
	   b) Bacterial spoilage
	   c) Both (a) and (b)
	   d) None of these
		1.5	CO3

Q9	What is the main ingredient of chicken feed that contributed to the increased weight in chickens to almost 3 times?
	   a) Glucose
	   b) Antibiotics
	   c) Insulin
	   d) Thyroxine
		1.5	CO2

Q10	Lactic acid bacteria in meats may be responsible for
	   a) Slime formation at the surface or within especially in presence of sucrose
	   b) Production of green discolouration
	   c) Souring
	   d) All of the above
		1.5	CO3

Q11	White spot in meat is formed due to the presence of
	   a) P. Expansum
	   b) Sporotrichum carnis
	   c) Both (a) and (b)
	   d) P. Oxalicum
		1.5	CO3

Q12	Which of the following components are major nutrients in our food?
	   a) Carbohydrates
	   b) Lipids and Proteins
	   c) Vitamins and Minerals
	   d) All of the above
		1.5	CO1

Q13	What is the temperature up to which raw chicken should be boiled or fried to kill any bacteria or virus?
	   e) 98.4F
	   f) 110F
	   g) 170F
	   h) 220F
		1.5	CO1

Q14	Which of the following food items provides dietary fibre?
	   a) Pulses
	   b) Wholegrain
		1.5	CO1

	c) Fruits and vegetables d) All of the above		

Q15	Candlelight test is used to measure ___ of an egg by Incubator maintainers.
	   a) External shell quality
	   b) Internal egg quality
	   c) Color of egg
	   d) None
		1.5	**CO1**

Q16	Which of the following food items is the best source of plant proteins?
	   a) Milk
	   b) Egg
	   c) Legumes
	   d) Cheese
		1.5	**CO4**

Q17	Which of the following statements is false about nutrients in milk?
	   a) Milk is a good source of calcium
	   b) Milk is a good source of protein
	   c) Milk is a good source of vitamin C
	   d) Milk is a good source of vitamin D
		1.5	**CO4**

Q18	When meat is passed through a coarse grinder plate it is called _____
	   a) Chunking
	   b) Flaking
	   c) Restructured meat product
	   d) Restructured meat product and Chunking
		1.5	**CO1**

Q19	The following compound is the backbone of phospholipids and triglycerides?
	   a) Glycerin
	   b) Triolein
	   c) Glycerol
	   d) None of the above
		1.5	**CO1**

Q20	The compound added to cured canned meats is?
	   a) Salt
	   b) Sugar
	   c) Water
	   d) Nitrite
		1.5	**CO2**

SECTION B			
Q1	Importance of curing and smoking in meat preservation-describe briefly.	**05**	**CO2**
Q2	Describe the physiological properties of different meat fibres.	**05**	**CO1**
Q3	What are the various milk reception operations in the industry? Also, describe the pasteurization and homogenization of milk.	**05**	**CO4**
Q4	What do you mean by the Recknagals phenomenon? What are the various factors affecting the freezing point of milk?	**05**	**CO4**
SECTION C			
Q1	Describe all the industrial milk processing steps with a flow chart. Describe each step.	**15**	**CO5**
Q2	If a milk processing plant has 1 lakh litre of milk with 5.3 % fat and 8.6 % SNF. They have to produce 20 thousand litres of whole milk, 30 thousand litres of standardized	**15**	**CO4**

	milk, 30 thousand litres of toned milk and 15 thousand litres of double toned milk and 5 thousand litres of skim milk.
	    a) How they can prepare these different types of milk? (5)
	    b) After preparing all types of milk, is anything left? Describe (5)
	    c) For preparing milk, what additional thing you have required? (5)		

	SECTION D		
Q1	What is the significance of the physicochemical characteristics of milk? Briefly, describe the factors affecting physicochemical characteristics.	**10**	**CO5**
Q2	What do you mean by Poultry and poultry meat? Describe the slaughtering procedure of poultry and the main quality characteristics of poultry meat.	**10**	**CO2**