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6. (a) With the help of flow chart explain the primary processing of poultry. (9)

(b) Give in detail housing and management of poultry farm. (9)

(500)

[This question paper contains 4 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 4098

H

Unique Paper Code : 2202032402

Name of the Paper : Poultry and Egg Processing Technology

Name of the Course : **B.Sc. (H) Food Technology-NEP**

Semester : IV

Duration : 3 Hours

Maximum Marks : 90

Instructions for Candidates

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Attempt **any five** questions in all.
3. **Question No. 1** is compulsory
4. All questions carry equal marks.

1. Answer the following question briefly (6×3=18)

(a) Egg coating

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- (b) Freezing of egg
 - (c) Stunning
 - (d) Water holding capacity of meat
 - (e) Yolk index
 - (f) Rigor mortis
2. (a) Discuss post and ante mortem inspection of poultry with significance. (10)
- (b) Discuss the HACCP model for poultry slaughter. (8)
3. Write short notes on the following (any three): (3×6=18)
- (a) Cannibalism
 - (b) Status of egg industry

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- (c) Force molting
 - (d) Factors affecting egg quality
4. Differentiate between the following (any three): (3×6=18)
- (a) Dip coating and spray coating of whole eggs
 - (b) Red fibre and white fibre
 - (c) Layers and broilers
 - (d) Fresh and stale egg
5. (a) Illustrate the effect of hen's feed on quality of shell egg. (9)
- (b) Elaborate the functional properties of eggs in development of value-added products. (9)

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