

M.Sc. Examination, 2017
Semester-III
Animal Science (Poultry)
Course: PSC-507
(Poultry Products Technology and Marketing)

Time: Three Hours

Full Marks: 50

Questions are of value as indicated in the margin.
Answer **any five** questions.

1. Write short note on the nutritive value of chicken egg. Enumerate the methods of grading of table eggs. Steps of ante-mortem inspection of poultry before slaughter. 3 + 3 + 4 = 10
 2. The role of chilling in poultry meat processing. Describe the steps for the preparation of ready-to-cook chicken. What are the common marketing channels in India for commercial egg business? 2 + 5 + 3 = 10
 3. What are the procedures commonly used for shell egg preservation? What is sperm storage tubule (SST)? Describe the role of uterus in egg formation. 5 + 2 + 3 = 10
 4. Briefly describe the role of NECC for egg marketing in India. How does the commercial egg powder is prepared? Enumerate the role of scalding in poultry processing for ready- to-cook chicken. 3 + 4 + 3 = 10
 5. How does curing and smoking is practiced for the preservation of chicken? What is cold sterilization? Common poultry diseases affecting quality of hatching eggs. Write about the packing of eggs for commercial marketing. 3 + 2 + 2 + 3 = 10
 6. What are the factors affecting quality of ready-to-cook chicken? What do you mean by tenderization of meat? Briefly explain the poultry by-products and their commercial use. Why blood spot is offensive for hatching eggs? 3 + 2 + 3 + 2 = 10
 7. Write about the nutritive value of chicken as white meat. What are the points to be considered for grading of dressed chicken? Steps for the preparation of tandoori chicken. 3 + 4 + 3 = 10
 8. Write short notes 2x5=10
 - a. Evisceration
 - b. Magnum
 - c. Singeing
 - d. Chicken barbecue
 - e. Giblet
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M.Sc. Examination, 2018
Semester-III
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Course: PSC-507
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Time: Three Hours

Full Marks: 50

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Answer **any five** questions.

1. Write the steps of hygienic Poultry slaughter. 10
 2. Write about different marketing channels available in the country for marketing of Poultry meat and meat products. 10
 3. What are the different methods of preservation of poultry meat? Discuss briefly. 10
 4. Write about spoilage of shelled eggs showing appropriate examples. 10
 5. Write short notes on (**any five**): 2×5=10
 - a) Grading of eggs
 - b) Smoking of poultry meat
 - c) Tandoori chicken
 - d) Thermo stabilization of eggs
 - e) Scalding of poultry
 - f) Haugh Unit of eggs
 6. Write down the nutritive value and chemical composition of egg and chicken meat. 10
 7. Enumerate the handling, processing, packing and transport of eggs. 10
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M.Sc. (Ag.) Examination, 2019
Semester-III
Animal Science (Poultry)
Course: PSC-507
(Poultry Products Technology and Marketing)

Time: 3 Hours

Full Marks: 50

Questions are of value as indicated in the margin.

Answer **any five** questions.

1. Define Broiler. Write with a flow diagram of the process of 'ready-to-cook' preparation of chicken. What is giblet? 2+6+2=10
 2. Name some important value added products from Chicken Write the procedure of sausage preparation in detail. 4+6=10
 3. What are the prime and non-prime cuts from chicken carcass? Express the nutritional composition of chicken. Discuss the nutritional importance of chicken in human nutrition. 2+2+4+2=10
 4. Write a note of market, marketing and market survey. Write the different components of marketing. What are the 'after sale service' and 'consumers education'? Define 'grading'. 3+3+2+2=10
 5. What are the different external and internal parameters of egg quality? Write in detail on these parameters for assessing the egg quality. 4+6=10
 6. Write as short note on the following: any four: 2.5×4=10
a) Meat emulsion b) Quail egg c) pH of meat d) WHC e) Duck meat breed
f) Chilling of chicken meat
 7. Write on 'scope of poultry processing technology' in India and sustainable poultry development. 10
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M.Sc. Examination, 2020
Semester-III
Animal Science (Poultry)
Course: PSC-507
(Poultry Products Technology and Marketing)

Time: Three Hours

Full Marks: 50

Questions are of value as indicated in the margin.

Answer **any five** questions

1. What is 'Canning'? Write down different preservation methods of poultry meat by low temperature treatment. What is termed as 'Cold sterilization' of meat? 3 + 4 + 3=10

2. Define "Hurdle Technology". Briefly describe the role of Water activity in shelf- stable intermediate moisture meat. How vacuum packaging facilitates meat preservation? 3 + 4 + 3=10

3. Briefly describe the 'Oil treatment' and 'Thermo-stabilization' methods of egg preservation. Write down the name of organisms responsible for causing 'green rot' & 'red rot' of eggs and changes seen in eggs due to these. 3 + 3 + 2 + 2=10

4. Write down different nutritional components present in poultry meat and discuss their role in human nutrition. What is the importance of packaging in meat industry? Discuss in brief about Controlled Atmosphere Packaging and Modified Atmosphere Packaging. 2 + 2 + 3 + 3=10

5. Categorize the proteins present in meat with examples. Define A-band, I-band, Z disc and sarcomere length. Explain 'Cold shortening' & 'Thaw rigor'. 2 + 4 + 4=10

6. Write short notes on any four- 2.5×4=10
 - (a) Composition & Nutritive value of Egg..
 - (b) Principles of HACCP methods in food safety.
 - (c) Hedonic scale.
 - (d) Role of FSSAI in controlling meat industry and market.
 - (e) DFD and PSE meat.
 - (f) Preparation of chicken sausage.

7. How the processing & value addition are important for a sustainable market? What are the different components of marketing? How 'grading' facilitates to attract target consumer in meat industry marketing? What are the main challenges in our country for the meat industry being a organized sector?- discuss with your recommendations. 2 + 3 + 2 + 3=10

M.Sc. Examination, 2021
Semester-III
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Time: Three Hours

Full Marks: 50

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2. How does curing and smoking is practiced for the preservation of chicken? What is cold sterilization? Common poultry diseases affecting quality of hatching eggs. Write about the packing of eggs for commercial marketing. 3+2+2+3=10
3. Write a note of market, marketing and market survey. Write the different components of marketing. What are the 'after sale service' and 'consumers education'? Define 'grading'. 3+3+2+2=10
4. Write on 'scope of poultry processing technology' in India and sustainable poultry development. 10
5. Write about spoilage of shelled eggs showing appropriate examples. 10
6. Enumerate the handling, processing, packing, and transport of eggs. 10
7. Write short notes (any four): 2.5×4=10
 - a) Tandoori chicken
 - b) Scalding of poultry
 - c) Haugh Unit of eggs
 - d) pH of meat
 - e) Evisceration

M.Sc. Examination, 2022
Semester-III
Animal Science (Poultry)
Course: PSC-507
(Poultry Products Technology and Marketing)

Time: Three Hours

Full Marks: 50

Questions are of value as indicated in the margin.

Answer **any five** questions

1. Define broiler. Write the flow diagram of 'Ready to cook Chicken' processing. What is giblet?
2+6+2=10
2. What is value added products of poultry. Name some important such products. Write briefly on chicken sausage preparation.
2+3+5=10
3. Write the chemical composition and nutritive value of poultry meat and egg. 10
4. Write the principle of egg preservation and describe different methods of egg preservations. 2+8=10
5. What is air space of an egg? How it's related to egg quality. What is Haugh unit, Albumin index and Yolk index of an egg.
2+2+6=10
6. What is marketing channel for poultry and eggs in India? What will be your suggestion to support marketing system for maintaining due pricing of the products for the interest of the consumers.
3+7=10
7. Describe the sanitary and phyto-sanitary measures for ensuring safety of poultry meat and egg. 10

M.Sc. Examination, 2023
Semester-III
Animal Science (Poultry)
Course: PSC-507
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Time: Three Hours

Full Marks: 50

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1. Define broiler. Write the flow diagram of 'Ready to cook Chicken' processing. What is giblet?
2+6+2=10
2. What is value added products of poultry. Name some important such products. Write briefly on chicken sausage preparation.
2+3+5=10
3. Write the chemical composition and nutritive value of poultry meat and egg.
5+5=10
4. Write the Principle of egg preservation and describe different methods of egg preservations.
2+8=10
5. What is air space of an egg. How it's related to egg quality. What is Haugh unit, Albumin index and Yolk index of an egg.
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