

Total No. of Printed Pages—4

HS/XII/V/PF/PPT/Paper-VI/26

2 0 2 6

POULTRY PRODUCT TECHNOLOGY

(Vocational Stream)

(Theory)

Full Marks : 45

Time : 2 hours

The figures in the margin indicate full marks for the questions

1. Write whether the following statements are True or False :

1×10=10

- (a) Egg is one of the nature's most perfectly balanced foods, containing quality protein, all vitamins (except vitamin C) and minerals essential for good health.
- (b) Egg proteins have been considered as the standard against which all other food proteins are measured because of its ideal protein composition.
- (c) While the egg yolk is free of fat and cholesterol, egg white contains 213 mg of cholesterol and 5 g of total fat.
- (d) Published research actually showed an increase in the HDL or the good cholesterol level of subjects who added an egg everyday to their diet.

(2)

- (e) Egg white is one of the few foods that naturally contains vitamin D.
- (f) Egg yolk contains more than half of egg's total protein, niacin, riboflavin, chlorine, magnesium, potassium, sodium and sulphur and all the eggs' zinc.
- (g) Poultry egg is the largest cell of the world.
- (h) Poultry egg meets the entire nutritional requirements of the developing embryo from the time the egg is laid until about 48 hours after the hatch.
- (i) The shell membrane is the outermost covering of an egg covering amounting about 8–10 percent of total egg.
- (j) Albumen or egg white is a homogenous mass.

2. Fill in the blanks with appropriate words : 1×10=10

- (a) Poultry meat is easy to cook and economical besides rich in its _____ value.
- (b) The poultry meat is composed of water, proteins, lipids, _____ and vitamins.
- (c) Younger birds have higher percentage of _____ than older birds.

(3)

- (d) Poultry meat as a source of protein, in a diet, it is possible to reduce _____ intake without much affecting the nutritional balance of diet.
 - (e) Cooked poultry meat excluding edible viscera, contains _____ percent protein depending upon the part of the carcass and the method of preparation.
 - (f) Poultry meat contains higher proportion of _____ fatty acids than fats from red meats.
 - (g) Poultry meat is a good source of _____ and moderately good source of riboflavin, thiamin and ascorbic acid.
 - (h) The total ash content of poultry meat varies from 0.8 to 1.0 percent of which the major components are phosphorus, calcium and _____.
 - (i) Most common method of killing of poultry for meat purpose is by severing the _____ vein either from inside or from outside.
 - (j) Complete removal of _____ is not recommended as the bleeding is not satisfactory at the time of slaughter.
- 3.** What is scalding? How many types of scalding are usually practised during processing of poultry meat? Briefly describe each of them. 4
- 4.** Describe the important methods of preservation of surplus eggs at farm level without using much equipment. 4

(4)

5. Write down the methods you should follow for packing and transporting of egg from your farm to the market. 5
6. Describe the cut-up parts of a ready-to-cook chicken. 5
7. Describe the structure of an egg. 7

★ ★ ★