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**HS/XII/V/PF/PPT/Paper-VI/24**

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**POULTRY PRODUCT TECHNOLOGY**

( Vocational Stream )

*Full Marks : 45*

*Time : 2 hours*

*The figures in the margin indicate full marks for the questions*

*General Instructions :*

- (i) Write all the answers in the Answer Script.
- (ii) Attempt all parts of a question together at one place.

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

1×10=10

- (a) The egg is the total source of nutrition for the developing embryo.
- (b) Chick does not require all the essential nutrients that we need for growth, maintenance, lactation, reproduction, etc.
- (c) The protein fraction of eggs is highly digestible and of high quality, having a biological value of 94 on a scale of 100.
- (d) An egg contains almost all the known vitamins which are stored in the yolk portion.

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- (e) The egg contains very negligible amount of mineral elements.
- (f) Turkey and chicken meat are lower in protein and higher in fat than beef and other red meats.
- (g) Of all the various methods of cooking of eggs, half boiling is the best.
- (h) The loss of protein is minimum in scrambled eggs.
- (i) Poultry products cause allergies and heart disease.
- (j) Research indicated that individuals with high serum cholesterol levels had a higher rate of atherosclerosis than people with normal levels.

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

- (a) The yolk and the albumen contain about \_\_\_\_\_ percent and 10 percent proteins by weight, respectively.
- (b) A medium-sized egg supplies about \_\_\_\_\_ calories of energy to our body.
- (c) Amount of vitamin D present in eggs increases during spring and \_\_\_\_\_ months.

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- (d) Fats are found in \_\_\_\_\_ only as albumen is almost devoid of fat.
- (e) Calcium in the edible portion is about \_\_\_\_\_ grams per egg.
- (f) Of all the foods available to man, \_\_\_\_\_ most nearly approaches a perfect balance of all the nutrients.
- (g) Nutritionally, people eat poultry meat for its high quality \_\_\_\_\_ and its low fat content.
- (h) Deficiency of biotin causes a disease called \_\_\_\_\_ in human.
- (i) Cooked eggs stimulate secretion of \_\_\_\_\_ in the stomach required for protein digestion.
- (j) In omelettes and poached eggs, the loss of protein is about 0.2 and \_\_\_\_\_ grams respectively.

- 3. Describe the various methods of commercial egg preservation. 3
- 4. Write down the factors affecting egg production in a layer farm. 4
- 5. Name the various cut-up parts of poultry meat with a brief description. 4

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6. Mention the composition and nutritional value of poultry meat. 6
7. Write in detail about the various steps of scientific processing of poultry meat for commercial purpose. 8

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