

ASSIGNMENT SET - I

Department of Nutrition

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B.VOC(BVFP)Semester-III

PaperCode:BVFP302

Answer all the questions

UNIT I

1. What are some modern slaughtering techniques used in abattoirs?
2. What changes occur in muscle tissue after slaughter?

UNIT II

1. How do texture and tenderness impact the eating quality of meat?
2. What is the difference between endogenous and exogenous infections in meat?

UNIT III

1. How does ageing contribute to meat quality?
2. What is the difference between ham and bacon?
3. What is the role of chemical preservation in meat products?

UNIT IV

1. What factors can affect the quality of poultry?
2. What are the main components of poultry meat?
3. . What are some common abnormalities in eggs?

UNIT V

1. How does chilling and freezing contribute to fish preservation?
2. How are fisheries by-products utilized in technology?