

ASSIGNMENT SET - III

Department of Nutrition

Mugberia Gangadhar

Mahavidyalaya



B.VOC(BVFP)Semester-III

PaperCode:BVFP302

Answer all the questions

UNIT I

1. What are the key components of the meat and poultry industries?
2. What is the purpose of meat inspection and grading?

UNIT II

1. How does colour influence the eating quality of meat?
2. Why is meat microbiology important for safety?

UNIT III

1. What is the role of curing in meat processing?
2. What is a meat emulsion?
3. How does refrigeration contribute to meat preservation?

UNIT IV

1. Why is inspection of birds important in the poultry industry?
2. What processes are involved in poultry meat processing?
3. Why is inspection and grading important for egg quality?

UNIT V

1. What is the biochemical composition of fish?
2. How is fish canned, and what are the key steps in the canning process?