



SYLLABUS

THEORY

Retrospect and prospect of meat industry in India. Structure and composition of muscles (including poultry muscle), conversion of muscles to meat nutritive value of meat. Fraudulent substitution of meat, preservation of meat and aquatic foods – drying, salting, curing, smoking chilling, freezing, canning, radiation, antibiotic and chemical. Ageing of meat. Modern processing technologies of meat and meat products. Packaging of meat and meat products. Formulation and development of meat and sea foods – kabab, sausages, meat balls / patties, tandoori chicken, sopu, pickles, surimi, smoked fish. Physico-chemical and microbiological quality of meat and aquatic food and food products. Basics of sensory evaluation of meat products. Nutritive value, preservation, packaging of egg and egg products. Laws governing national/international trade in meat and meat products. Organic meat food products. Food products of genetically modified animals and marine origin.

PRACTICAL

Chilling/freezing of meat, meat products and aquatic foods. Ageing of meat preservation and packaging of meat aquatic food and shell eggs and their products. Determination of microbial loads in various animal food products estimation of deteriorative changes in meat and meat products. Preparation of ready-to-eat meat/poultry products. Evaluation of external and internal egg quality, preservation technique of eggs.