



## QUESTION BANK

**Define or explain in a sentence or two**

1. Meat
2. Epimysium
3. Muscle fibre
4. Perimysium
5. Endomysium
6. Sarcolemma
7. Transverse tubules or T system
8. Motor end plate
9. Myoneural junction
10. Sarcoplasm
11. Sarcoplasmic reticulum
12. Myofibrils
13. Myofilaments
14. I Band
15. A band
16. Sarcomere
17. H zone
18. Pseudo H zone
19. Fenestrated collar
20. Terminal cisterne
21. Triad
22. MFPO
23. pH
24. pH<sub>u</sub> or Ultimate pH
25. WHC or Water Holding Capacity
26. PSE

27. DFD
28. Rigor mortis
29. Ageing.
30. Iodine value
31. Jerked Beef
32. Pemmican
33. Biltong
34. Charque
35. Lyophilization or Freeze Drying - Lyophilization or Freeze Drying
36. Intermediate Moisture Meats
37. Salting
38. Curing
39. Dry curing
40. Pickling
41. Arterial brining
42. Stitch curing
43. Multiple needle injection
44. Smoking
45. Chiller shrinkage
46. Sweating
47. Bloom
48. Rancidity
49. Cold shortening
50. Electrical stimulation
51. Freezing
52. Cryogenic freezing
53. Eutectic formation
54. Weep or Drip
55. Freezer burn
56. Bone Darkening
57. Thaw rigor

58. Thawing
59. Canning
60. Aseptic canning
61. Retort processing
62. D value or the decimal reduction time
63. 12 D concept or Botulinum Cook
64. Z value
65. F value
66. Swell or blower
67. Flipper
68. Springer
69. Leaker
70. Flat souring
71. Hydrogen Swell
72. Sulphiding
73. Ionising radiation
74. Non- ionising radiation
75. Radappertisation.
76. Radicidation.
77. Mincing
78. Milling
79. Chopping
80. Flaking
81. Massaging
82. Tumbling
83. Mixing
84. Sausage
85. Salami
86. Packaging
87. Modified atmosphere packaging
88. Decomposition of meat

89. Sensory evaluation

90. Transgenic animals

**Write short notes on**

1. Proteins of muscle
2. Sarcoplasmic reticulum
3. Z line ultra structure
4. Composition of muscle
5. Nutritive value of meat
6. Rigor mortis
7. Ageing
8. Classification of preservation of meat
9. Drying of meat
10. Salting of meat
11. Curing of meat
12. Pickling of meat
13. Smoking of meat
14. Chemistry of cured colour
15. Physical changes in chilled meat
16. Cold shortening
17. Electrical stimulation
18. Bone darkening
19. Effects of freezing on pathogens
20. Types of cans
21. Steps in canning
22. Defects or distortions in a can
23. Flat Sour
24. Preservation of meat by antibiotics
25. Irradiation of meat
26. Bone Taint

27. Phosphorescence
28. States of water or Compartments of water in muscle
29. PSE
30. DFD
31. Mincing
32. Milling
33. Flaking
34. Principles of processing meat
35. Preparation of sausages
36. Preparation of patties
37. Preparation of meat balls
38. Preparation of tandoor chicken
39. Preparation of kabab
40. Preparation of soup
41. Preparation of meat pickles
42. Preparation of surimi
43. Preparation of smoked fish
44. Uses of surimi
45. Packaging of meat
46. Packaging of eggs
47. Proteins of egg
48. Lipids in egg
49. Nutritive value of egg
50. Microbial standards for meat
51. MFPO
52. Distinguish between carcass of cattle and buffalo
53. Distinguish between carcass of sheep and goat
54. Characteristics of fats of food animals
55. Chemical methods of meat species identification
56. Sensory evaluation of meat
57. Sensory qualities of meat

58. ATryn
59. Aqua advantage atlantics salmon
60. Organic meat

**Write an essay on**

1. Structure of muscle
2. Composition of Muscle
3. Nutritive value of meat
4. Curing of meat
5. Chilling of meat
6. Freezing of meat
7. Canning of meat
8. Meat species identification
9. MFPO
10. Preservation of eggs
11. Modern principles of meat processing
12. Chemical composition and nutritive value of eggs.
13. Physico-chemical qualities of meat
14. Sausages
15. Patties
16. Meat balls
17. Surimi
18. Smoked fish
19. Animal food of genetically modified origin
20. Organic meat