

ASSIGNMENT SET - II

Department of Nutrition

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B.VOC(BVFP)Semester-III

PaperCode:BVFP302

Answer all the questions

UNIT I

1. Why is pre-mortem selection important in the meat industry?
2. What are the main components of muscle tissue?

UNIT II

1. What is water holding capacity (WHC) in meat?
2. What are common signs of meat spoilage?

UNIT III

1. How does smoking affect meat products?
2. What are meat analogs?
3. What is thermal processing in meat preservation?

UNIT IV

1. What is the purpose of poultry slaughter and dressing?
2. How does spoilage occur in poultry meat, and how is it controlled?
3. What is the structure of an egg and its main components?

UNIT V

1. What factors can affect the quality of processed fish products?
2. What are some examples of value-added fish products?