

ASSIGNMENT SET - IV

Department of Nutrition

Mugberia Gangadhar

Mahavidyalaya



B.VOC(BVFP)Semester-III

PaperCode:BVFP302

Answer all the questions

UNIT I

1. Write down different meat cuts and portions of meat.
2. How does muscle convert into meat during processing?

UNIT II

1. What are the main chemical components of meat?
2. What measures can be taken to prevent meat spoilage?

UNIT III

1. What methods are used for meat tenderization?
2. What is curing, and how does it preserve meat?
3. Why is sanitation crucial in meat processing plants?

UNIT IV

1. What factors can affect the quality of poultry?
2. What are common methods to control spoilage in poultry meat products?
3. What is chalaze?

UNIT V

1. What changes occur in fish during storage?
2. What is hurdle technology, and how is it applied in fish processing?