

School of Biomedical Science**Bachelor of Science in Clinical Nutrition and Dietetics
Semester End Examination - Aug 2024****Duration : 180 Minutes
Max Marks : 100****Sem II - Q1UC202T - Livestock and Poultry Management***General Instructions**Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

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| 1) | Define halal method and jhatka method. | K1(2) |
| 2) | Explain candling. And describe the properties examined in the same. | K2(4) |
| 3) | Explain the factors affecting quality of carcass. | K2(6) |
| 4) | Construct points to explain post mortem changes in fish. | K3(9) |
| 5) | Construct points to explain pre slaughter handling and caring of livestock. | K3(9) |
| 6) | Explain with the help of a flow chart slaughtering of poultry. | K5(10) |
| 7) | Analyze and explain the composition of egg and meat. | K4(12) |
| 8) | Conclude about the status of meat and poultry industry in India. | K5(15) |
| 9) | Conclude and write about different meat products. | K5(15) |
| 10) | Discuss the scientific slaughtering of poultry. | K6(18) |