



1st Monthly Exam (2022-2023)

Q1/ Draw the contents of a poultry carcass? (25marks)

Q2/A- Fill in the blanks with correct answers

- 1- Further processing in poultry may include.....,,
- 2- Dressing percentage =
- 3- Water holding capacity is
- 4- Drip loss% =
- 5- 4- The poultry meat colour coordinates was determined using spectrophotometer based on the International Commission on Illumination (CIE) Lab-values (also known as lightness, redness and yellowness
- 6- Wings divided in to three parts,,

(13 marks)

B- Numerate and explain the method of scalding in poultry processing?

(12 marks)

Q3/Answer the following? (Only 5)

1. Function of various different section of the hen's oviduct?
2. Write the equation (formula) of Albumin index, Hough unit, yolk index.
3. What are the steps you should follow it to minimize egg quality problem?
4. Egg is an important source of essential unsaturated fatty acid, explain it.
5. The methods to measuring shell colour, explain on of them.
6. When conducting the process of measuring albumin high some point must observe write it.

(25marks)

Q4/ Numerate the following:

1. Factors affecting internal egg quality.
2. Egg production steps (step by step).
3. Techniques to produce the modified egg for different specific purpose.
4. Factors affecting yolk colour.
5. Characteristics of fresh egg.
6. Function of yolk.

(25 marks)

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