



1st Monthly Exam (2023-2024)

Q1/ Define the following? (25marks)

1. Scalding
2. Water Holding Capacity
3. Tenderloin
4. Drummette
5. Dressing percentage

Q2/ Fill in the blanks with correct answers: (25marks)

- 1- The bleed-out phase takes anywhere between min, depending on factors such as,
- 2- Poultry meat quality are influenced by various factors such as,,
- 3- Poultry meat should be refrigerated around
- 4- Wings divided in to three parts,,
- 5- Giblets =,,

Q3/ Answer the following? (25marks)

1. Such carcasses are not suitable for human consumption and must be discarded, Why?
2. Numerate and explain the method of scalding in poultry processing.
3. Further processing in poultry meat. (Only three)
4. Factors that affect poultry tenderness. (Only four)
5. Write the equation of Drip loss and Cooking loss.

Q4/ Numerate the following: (25 marks)

1. The USDA specifies the amount of chilling for specific bird size.
2. Inedible content of poultry carcass.

..... **Good Luck**