

ANIMAL HUSBANDRY AND VETERINARY SCIENCE
(Paper II)

Time Allowed : Three Hours

Maximum Marks : 300

QUESTION PAPER SPECIFIC INSTRUCTIONS

(Please read each of the following instructions carefully before attempting questions)

There are EIGHT questions divided in two Sections.

Candidate has to attempt FIVE questions in all.

Question Nos. 1 and 5 are compulsory and out of the remaining, any THREE are to be attempted choosing at least ONE question from each Section.

The number of marks carried by a question/part is indicated against it.

Wherever any assumptions are made for answering a question, they must be clearly indicated.

Word limit in questions, wherever specified, should be adhered to.

SECTION 'A'

1. Write precisely on any three of the following in about 200 words each: **3×20=60**
- (a) Anatomical differentiation between foetal and adult circulation; and BLASTOCYST and BLASTODISC.
 - (b) Pharmacological role of ANTICHOLINERGIC agents.
 - (c) Clinical manifestations, diagnosis and treatment of copper and CYANOGENIC glycoside toxicosis.
 - (d) Zero Disease concept and CHEMOPROPHYLAXIS.
2. Differentiate between primary and secondary tympany in cattle. Discuss etiology, predisposing factors, clinical symptoms, diagnosis and treatment of Bloat/ruminal tympany. **60**
3. Describe the etiology, transmission and epidemiology, pathogenesis, clinical findings, lesions, diagnosis, treatment and control of swine influenza. **60**
4. Write short notes (about 200 words each) on the following: **3×20=60**
- (a) Role of HYALURONIDASE and EPINEPHRINE in induction of local anaesthesia.
 - (b) The predisposing factors, symptoms, lesions, and prevention of fluorosis and ergotism.
 - (c) LUXATION – types, predisposing factors, and treatment.

SECTION 'B'

5. Write precisely on any three of the following in about 200 words each: **3×20=60**
- (a) Notifiable diseases under Dourine Act 1910.
 - (b) The flow diagram with a brief mention of salient features for producing ready-to-cook chicken carcass from live bird.
 - (c) Procedure for preparation of cultured milk products of yoghurt and 'srikhand'.
 - (d) Occupational zoonotic diseases.
6. What do you mean by value-added meat products? Give examples. Give the classification of different types of sausages. Using a typical flow diagram, describe various processing steps for manufacture of cooked sausages. **60**

7.	(a)	What is the antimicrobial defence system of egg? Comment on the fungal spoilage of egg.	25
	(b)	Write down the functions of salt, sugar, nitrite, sodium ascorbate, polyphosphates, glucono- δ -lactone and spices in developing cured meat products.	20
	(c)	What are the different techniques in meat speciation?	15
8.	(a)	Comment on persistent ecotoxicology and its long term adverse effects.	20
	(b)	Distinguish between radurization, radicidation and radapertization. Describe the principle, procedure and application(s) of ionizing radiation of meat products. Briefly comment on the safety perceptions with regard to irradiated meat.	40