This question paper contains 4 printed pages]

HPAS (M)-2014

ANIMAL HUSBANDRY AND VETERINARY

SCIENCE

Paper I

Time: 3 Hours Maximum Marks: 150

Note:—Answer any five questions including Question No. 5 which is compulsory.

- 1. (a) Define energy. What are the different form of energy?
 - (b) Give the schematic representation of partitioning food energy in the animal body. If protein is in excess compared to the level of energy, what will happen to the excess protein?
 - (c) Describe calorimetric method of feed energy estimation.

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2.	(a)	Define digestibility and digestibility coefficient.	N 31 20
			LO
	(b)	Mention the different methods of estimation	of
		digestibility and explain any one.	LO
864	(c)	Enlist the essential macro and trace minerals. Write	te
		general functions of essential minerals in th	ıe
69 20	160	animal body.	10
3.	(a) ·	Discuss the various factors affecting the post-nata	ál
		growth of female calf.	LO
	(b)	Briefly discuss the hormones necessary to maintai	n
	(6) =	the breeding efficiency of the livestock.	lO
ð	(c)	How does an endotherm maintain is bod	У
1,196,0		temperature when it is too low or high?	LO ,
4.	(a)	Write the importance in practice of biosecurity i	\mathbf{n}_{\cdot}
		the livestock farming.	lO
	<i>(b)</i>	Describe the existing marketing pattern either	of
		milk or of broiler chicken and egg and discuss th	ıe
		common problems seen in this.	LO
	(c)	Prepare the layout plan for establishment of goa	at
		farm for 100 animals.	LO

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5.	Writ	e short notes on any three of the following:
	(a)	Care and management of rabbit reared for meat
		production.
	(b)	Thermoregulatory mechanism in poultry. 10
	(c)	What are chelated minerals? Mention types of
*		chelation. 10
	(d)	Legal and BIS standards for meat industry. 10
6.	(a)	Write various senitation measures required for
	- P	clean and safe milk and for milk plant. 10
	(b)	What is synthetic milk? How will you detect
		adulteration in milk and milk byproduct? 10
3 %	(c)	Enumerate the various byproducts of milk. Describe
~		the method of preparation and grading of
-		Butter. 10
7.	(a)	Prospect of organic poultry production in
-1		India.
	(b)	Nutritive value of poultry meat in comparison to
		other animal meat.
	(c)	What feeding and management practices would you
		recommended for ruminant animals during drought

and flood conditions?

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- 8. (a) What are the important factors that affect the self-life of meat? Compare the various methods employed to prolong the self life of meat.
 - (b) Describe the nutritive value of poultry meat and meat byproduct.
 - (c) Discuss the organ product used as food and in pharmaceuticals.