

## ANIMAL HUSBANDRY AND VETERINARY SCIENCE

### Paper – II

Time Allowed : **Three Hours**

Maximum Marks : **200**

#### Question Paper Specific Instructions

*Please read each of the following instructions carefully before attempting questions :*

*There are **EIGHT** questions in all, out of which **FIVE** are to be attempted.*

*Questions no. **1** and **5** are compulsory. Out of the remaining **SIX** questions, **THREE** are to be attempted selecting at least **ONE** question from each of the two Sections A and B.*

*Attempts of questions shall be counted in sequential order. Unless struck off, attempt of a question shall be counted even if attempted partly. Any page or portion of the page left blank in the Question-cum-Answer Booklet must be clearly struck off.*

*All questions carry equal marks. The number of marks carried by a question/part is indicated against it.*

*Answers must be written in **ENGLISH** only.*

*Neat sketches may be drawn, wherever required.*

#### SECTION A

**Q1. Write short notes on the following :**

- |     |   |   |
|-----|---|---|
| (a) | Mechanism of renal regulation of acid-base balance                                | 8 |
| (b) | Regional anatomy of ulnar and radial nerves and effects of injury of these nerves | 8 |
| (c) | Glomerular Nephritis in dogs  | 8 |
| (d) | Different classification of zoonoses with example                                 | 8 |
| (e) | Black Quarter – etiology, pathogenesis, clinical findings and control             | 8 |

- Q2.** (a) Discuss about neural and hormonal control of blood pressure and blood volume. 15
- (b) Enlist important meat and milk borne diseases in humans. Write the differential characteristics of food borne diseases caused by *Salmonella* spp, *Clostridium perfringens* and *Staphylococcus aureus*. 15
- (c) Discuss about formation of germinal layers and fetal membranes in mammals. 10
- Q3.** (a) What is the Compton metabolic profile test ? Discuss in detail the classification, etiopathogenesis and management of ketosis in a cross-bred cow. 15
- (b) Define muscle tissue. Discuss histological and micro-structural characteristics of various types of muscle tissues and different types of proteins present in muscle fibres. 15
- (c) Discuss the salient features of the following important parasitic zoonoses : 10
- (i) Cryptococcosis
  - (ii) Toxoplasmosis
  - (iii) Hydatidosis
  - (iv) Trichinellosis
  - (v) Paragonimiasis
- Q4.** (a) Discuss about etiology, mode of transmission, pathogenesis, diagnosis, treatment and control of Anthrax in domestic animals. 15
- (b) Discuss the characteristics of an ideal antiparasitic drug. Describe the mode of action, anthelmintic spectrum and contraindications of Levamisole. 15
- (c) Discuss the role of Veterinary Public Health in human related functions. 10

**SECTION B**

**Q5. Write short notes on the following :**

- (a) National Dairy Plan (NDP) 8
- (b) Steps involved in Rabbit fur processing 8
- (c) Platform tests for raw milk 8
- (d) Steps involved in dressing of poultry 8
- (e) Principles of extension education 8

- Q6.**
- (a) What are the FSSAI standards for cheese ? Discuss the classification of cheese and describe the method of manufacture of Cheddar cheese. 15
  - (b) Discuss about the common dairy detergents and dairy sanitizers. Elaborate the cleaning and sanitization protocol for a dairy plant. 15
  - (c) Describe the structure of hen's egg with the help of labelled diagram. Discuss about the various proteins present in egg albumen. 10

- Q7.**
- (a) Write down the points to be considered while selecting the site for an abattoir. Elaborate the different types of abattoirs. Discuss the essential components of a modern abattoir. 15
  - (b) Discuss the classification and nomenclature of hides/skins. Describe the various methods used for preservation of hides. Elaborate the steps involved in tanning and post-tanning operations. 15
  - (c) Discuss the various packaging materials and forms used for market milk. 10

- Q8.**
- (a) Discuss about the quality and safety regulations in India for milk and dairy products. 15
  - (b) Discuss in detail about Intermediate Moisture and Shelf-stable meat products. Enlist the classification of sausages and describe the steps involved in preparation of sausage. 15
  - (c) Discuss about the various methods and media used to inform and to make aware livestock farmers. 10



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