

WEST BENGAL STATE UNIVERSITY

B.Sc. Honours 6th Semester Examination, 2021

FNTACOR13T-FOOD AND NUTRITION (CC13)

FOOD PROCESSING AND FOOD TECHNOLOGY

Time Allotted: 2 Hours Full Marks: 40

The figures in the margin indicate full marks.

Candidates should answer in their own words and adhere to the word limit as practicable. Answer any four questions from the following $10 \times 4 = 40$ 1. What is Food Preservation? Write down the basic principles of Food 2+3+2+3Preservation. What is Cold Sterilization? Why is it named so? Define Sterilization and Pasteurization. What is the basic difference between the $2+2+(2\times3)$ 2. two processes? Explain the terms LTLT, HTST and UHT in case of milk. Define Evaporation. What are the differences between sun drying and 2+2+2+2+2 3. dehydration in food industry? Mention the names of Evaporators used in Food Industry. What are the factors that affect evaporation of food? Give at least two examples of food which are preserved by Evaporation. Define Food Spoilage. Differentiate between perishable and nonperishable food 4. 2+2+3+3with example. Classify food based on pH with example. Explain lemon squash preparation through a flow chart. 5. What is Food infection? Write a short note on cereal spoilage. Why Bread is 3+5+2more susceptable for spoilage than Biscuits. Explain the role of low temperature in food preservation. What is thawing? What 6. 4+2+2+2 are the changes during thawing of food? Define shelf life of food. Differentiate between Quick freezing and Slow freezing. Write the name of one 7. 2+5+3adulterant present in following food items: (i) Edible oil, (ii) Turmeric, (iii) Honey, (iv) Black pepper, (v) Cinnamon. Write a short note on food irradiation. What is the importance of phosphatage in milk industry? What is canning? Write 8. 2+3+5in short about different preservation methods of fish. 9. What is the difference between Jam and Jelly? Write a short note on spoilage of 2+4+4milk and milk products. **N.B.:** Students have to complete submission of their Answer Scripts through E-mail / Whatsapp to their own respective colleges on the same day / date of examination within 1 hour after end of exam. University / College authorities will not be held responsible for wrong submission (at in proper address). Students are strongly advised not to submit multiple copies of the same answer script.

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