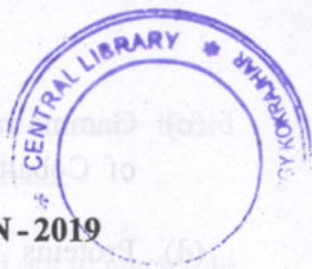


Total No. of printed pages = 7



RETEST EXAMINATION - 2019

Semester : 3rd

Subject Code : FPT-301

**INTRODUCTION TO FOOD
PROCESSING TECHNOLOGY**

Full Marks - 70

Time - Three hours

The figures in the margin indicate full marks
for the questions.

Instructions :

1. All questions of PART - A are compulsory.
2. Answer any five questions from PART - B.

PART - A

Marks - 25

1. Fill in the blanks : 1×10=10
 - (a) Amino acids are the building blocks of _____.
 - (b) _____ process is also called as cold sterilization.

[Turn over

- (c) Gamma radiation is generated from isotopes of Cobalt-60 and _____.
- (d) Proteins present in milk are casein and _____ protein.
- (e) _____ proteins consist of soluble gliadin and insoluble glutenin.
- (f) _____ types of nutrients have been identified in foods.
- (g) The water activity of pure water is _____.
- (h) _____ indicates the deterioration of fats and oils.
- (i) _____ is a green pigment found in plants.
- (j) The most widely used yeast is _____.

2. Write true or false : $1 \times 10 = 10$

- (a) Refrigeration means storage at temperature above freezing of water in the foods.



32/FPT-301/IFPT

- (b) *Rhizopusstolonifer* is the common bread mold causing ropiness in bread.
- (c) Blanching is primarily carried out to inactivate natural enzymes in foods.
- (d) Fats yields 4kcal/g of energy.
- (e) Caramalization is a decomposition reaction induced by the activity of enzymes.
- (f) Lauric acid is saturated fatty acid.
- (g) Value of dry basis moisture content of a food item is always higher than the wet basis moisture content of the same food.
- (h) Fats and oils function as carriers of fat-soluble vitamins.
- (i) Pectin is soluble in hot water.
- (j) In addition to major nutrients foods contain natural or added colourants, flavours, toxins etc.

32/FPT-301/IFPT

(3)



3. Choose the correct answer : $1 \times 5 = 5$

- (a) Heated air is forced up through a bed of solids so that the solids are suspended in the air by
- (i) Fluidized bed drier
 - (ii) Cabinet drier
 - (iii) Kiln drier
 - (iv) Spray drier
- (b) Sterilization is carried out at
- (i) 121°C for 15 minutes
 - (ii) 120°C for 15 minutes
 - (iii) 121°C for 15 seconds
 - (iv) 120°C for 15 seconds

(c) Curdling or clotting of milk occur due to coagulation of

- (i) Lactose
- (ii) Casein
- (iii) Fat
- (iv) All of the above



32/FPT-301/IFPT

(4)

(d) Iodine deficiency causes

- (i) Night blindness
- (ii) Goitre
- (iii) Scurvy
- (iv) None of the above

(e) Which of the following is an intrinsic factor ?

- (i) Temperature
- (ii) Humidity
- (iii) Water activity
- (iv) All of the above



PART - B

Marks - 45

4. Answer the following questions : $3 \times 3 = 9$

- (a) What is moisture content ? Describe the methods to calculate the moisture content of a food item.
- (b) Draw the structure of glucose, fructose and maltose.
- (c) What are saturated and unsaturated fatty acids ? Give example of each one.

32/FPT-301/IFPT

(5)

[Turn over

