

END SEMESTER/ RE-TEST EXAMINATION, 2020**Semester: 5th****Subject code: FPT-503****Subject: Food Product Technology- I****Full Marks: 70 (part A-25 + Part B-45)****Duration: 3 hours***Instructions:*

1. Questions on Part A are compulsory
2. Answer any five questions from Part B

PART-A		
MARK-25		
Questions no.		marks
Question 1	Match the following with correct connections: 1.) Hydrogenation a.) Pulses 2.) Parboiling b.) Canning 3.) Decortication c.) Fat 4.) MAP d.) Rice 5.) Flat soure e) Packaging	1 X 5= 5
Question no.2	Write True or False:	1 X 10=10
2a	Parboiling consists of 3 major steps.	
2b	Germinations of pulses leads to decrease in their nutritive value.	
2c	Temperature effects the storage of fresh fruits and vegetables.	
2d	Hydrocooling uses air for cooling of foods.	
2e	Abrasion peeling uses knives for peeling of foods.	
2f	Freeze drying is also known as lyophilisation.	
2g	Blanching is carried out in milk.	
2h	Pasteurization inactivates enzymes to some extent.	
2i	Hydrogen swells is a type of can spoilage.	



2j	Rice Cone polisher is also known as Dehusker.	
Question no.3	Fill in the blanks:	1x5=5
3a	Temperature used in drying step of malting is _____ °C	
3b	The annular space between the cone and the crib in cone polisher is _____.	
3c	During parboiling, _____ of starch takes place.	
3d	Wetting the storage room floor is one of the methods to maintain _____ during storage of fruits and vegetables.	
3e	Duration of carrying out Blanching is about _____.	
Question no. 4	Choose the correct answer	1x5=5
Q 4a	The faster rotating roll in rubber roll sheller in rice has a speed of:	
	i.) 5-8 m/s ii.) 8-10 m/s iii.) 10-13 m/s iv.) 15-18 m/s	
4b	The paddy in pressure parboiling is soaked for:	
	i.) 40 minutes ii.) 1 hour iii.) 1.5 hours iv.) 20 minutes	
4c	Moisture lost during vacuum cooling of foods is about:	
	i.) 1% ii.) 2-3% iii.) 3-5% iv.) 6-8%	
4d	Caustic peeling uses:	
	i.) Calcium Hydroxide ii.) Potassium Hydroxide iii.) Sodium Hydroxide iv.) Hydrogen Peroxide	
4e	The kind of drying where solid foods remain suspended in air is :	
	i.) Fluidized bed drier ii.) Tunnel drier ii.) Vacuum drier iv.) Tray drier	
PART-B, MARK- 45		
Questions no.	Questions	marks
Question no. 5		
Q5a	Explain the 2 types of Blanching.	3
Q5b	Mention the changes in the biochemical properties post parboiling of paddy.	3
Q5c	Define CAP and MAP.	3
Question no.6		
Q6a	Explain how temperature influences the storage of fresh fruits and vegetables.	3
Q6b	State any 4 points of maintaining relative humidity during storage of fresh commodities.	3
Q6c	Describe any 2 types of cooling of foods.	3
Question		



no.7		
Q7a	Explain any 2 types of drying used for foods.	3
Q7b	Explain any 2 types of freezing used for foods.	3
Q7c	Describe any 2 types of spoilage that occurs in canned foods.	3
Question no. 8		
Q8a	Write a short note on hydrogenation of fats and Shortening.	3
Q8b	Define Pasteurization and mention it's various objectives.	3
Q8c	Write a note on FPO.	3
Q9a	Mention the changes in the physical properties of parboiled rice.	4.5
Q9b	Explain any 3 methods of peeling of foods.	4.5
Q10a	Describe the CFTRI method of parboiling	4.5
Q10b	Describe any 3 types of processing of pulses.	4.5
Q11a	Explain any 3 methods of wet cleaning of foods.	4.5
Q11b	Describe the process of Malting.	4.5
Question no 12	Explain the effects of thermal processing on the quality of fruits and vegetable products.	9
Question no. 13	Describe the complete process of Rice milling.	9
Question no. 14	Write any 10 products of utilization of waste management.	9

