

2023

FOOD PRODUCT TECHNOLOGY-I

Full Marks : 100

Time : Three hours

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

Answer any five questions.

1. a) What is the major role of edible oils and fats in our diet? 4
b) What are oilseeds? Enlist the names of five major edible oilseeds. 2+5=7
c) Describe the methods of oil extraction from oilseeds. 9
2. a) Describe the processing of vegetable oils (RBD oil) using a flowchart. 12
b) What is hydrogenation? Explain in detail. Give examples of two oils which are used for hydrogenation. 1+5+2=8
3. a) What is a gluten? Name the two component proteins of gluten. 1+2=3
b) What is parboiling? Describe the two methods of parboiling. 1+6=7
c) Explain the steps involved in malting of barley? 10
4. a) Give a detail on the following preliminary processing operations of fruits and vegetables: sorting, grading, washing, peeling. 12
b) What is blanching? Why and how is blanching done? List down some advantages of blanching? 1+2+2+3=8
5. a) Mention two factors that affect the storage life of vegetables. 2
b) Write about some methods of storage of vegetables. 12
c) Can banana be stored in refrigerator? 2
d) What are climacteric and non-climacteric fruits? 4

6. a) Define preservatives? Discuss the types of preservatives with examples. 2+2+2=6
b) Explain how does salt act as a preservative. Give one examples of foods which are prepared using salt as a preservative. 5+1=6
c) Name one organic and one inorganic preservatives used in fruits and vegetables. 2
d) Enlist and explain three tests for doneness for jam and jelly. 3×2=6
7. a) What is jam? Write down the procedure of preparation of jam. 1+9=10
b) What is jelly? Explain the procedure of preparation of fruit jelly. 1+9=10

