

2021

**PROFESSIONAL PRACTICE-II**

*Full Marks: 60*

Time: Two hours

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

A. Multiple Choice Questions

1 x 20=20

1. Which one is extruded product?
  - a. pasta
  - b. Boiled rice
  - c. bread
  - d. fruits
2. Food shelf life is
  - a. The duration when food (quality, sensory, nutritional) is fit for consumption
  - b. Time between food harvest and retail sale
  - c. time for food transportation
  - d. Time for food preparation
3. Dry salted fish is avoided from microbial spoilage because
  - a. Fish is not perishable
  - b. Huge salt is added
  - c. Microbes do not spoil fish
  - d. Fish is fresh
4. Pickle is not spoiled usually because
  - a. Pickle is fresh
  - b. Salt, oil, vinegar, spice are added
  - c. Microbes do not spoil pickle making vegetables and fruits
  - d. Pickle is stored in container

5. Sterile means
  - a. Free from spoilage microbes
  - b. Free from spoilage microbes and dirt
  - c. Free from all microbes
  - d. Free from adulterants
6. Packaging of food in aseptic condition is arranged by
  - a. Steam and UV exposure
  - b. Light exposure
  - c. Radiation exposure
  - d. In high humidity chamber
7. Carbonated drink is
  - a. Mineral water
  - b. Fruit juice
  - c. UHT milk
  - d. Coca-cola
8. Pasteurized milk has shelf life for 3 days in refrigerated condition because Pasteurization
  - a. kills spoilage microbes only
  - b. Kills all microbes
  - c. Makes free from all contaminants
  - d. Changes milk property
9. Pasteurized milk is transported before packaging by
  - a. Chilled wagon
  - b. By Modified atmosphere packaging
  - c. By jute bag
  - d. By PET bottle
10. Alcoholic drink is
  - a. Carbonated drink
  - b. Wine
  - c. Appy-fizz
  - d. Fruit juice

11. Maltase is an enzyme present in
  - a. Amylose
  - b. Lactose
  - c. Sucrose
  - d. Maltose
12. What is the name of the process that involves heating milk products and fruit juices to destroy microorganisms?
  - a. Blanching
  - b. Milling
  - c. Pasteurization
  - d. Disinfecting
13. Which of the following is an advantage of food processing?
  - a. Availability of seasonal food throughout the year
  - b. Removal of toxins and preserving food for longer
  - c. Adds extra nutrients to some food items
  - d. All of the above
14. Most food wastes from industries are considered to be \_\_\_\_\_.
  - a. Non-biodegradable
  - b. Biodegradable
  - c. Both (A) and (B)
  - d. None of these
15. FSSAI stands for \_\_\_\_\_.
  - a. Food Safety and Standards Authority of India
  - b. Food Standard and Safety Authority of India
  - c. Food Service and Standards Authority of India
  - d. Food Safety and Standards Act of India
16. The process of translating ideas into useful, and used, new food products, processes or services are called \_\_\_\_\_.
  - a. Invention
  - b. Generation

- c. Creativity
  - d. Innovation
17. The main energy used in the food manufacturing sector is\_\_\_\_\_.
- a. Non-renewable
  - b. Renewable
  - c. Both (A) and (B)
  - d. Only B
18. Tetra Pak laminates can be \_\_\_\_\_.
- a. Recyclable
  - b. Not recyclable
  - c. Both (A) and (B)
  - d. None of these
19. Full form of MAP is
- a. Modern atmosphere packaging
  - b. Modified atmosphere packaging
  - c. Both are wrong
  - d. Only A is correct
20. Increased use of technology and sophisticated machinery may replace the need for\_\_\_\_\_.
- a. Unskilled workers
  - b. Skilled workers
  - c. Semiskilled workers
  - d. All of these

B. Very Short Question

2\*6=12

1. Mention responsibility of a factory manager in a food industry?
2. How wastage of huge excess agricultural produce can be avoided?
3. Mention different sectors of food producing industry.
4. What is human nutrition industry?
5. Define biodegradable packaging.
6. What is food innovation?

C Short Question

4\*7=28

1. Assuming that you have visited a dairy plant, briefly write the processing and packaging of dairy product.
2. As a new entrepreneurship approach, how you can set up a micro dairy?
3. Food quality is still a myth in India, put your comments on this statement.
4. Write the importance of food innovation.
5. What are the major challenges for the food and beverages industry?
6. Explain in brief the negative impacts of food manufacturing technologies on the environment.
7. Mention some of the positive impacts of food manufacturing technologies on society.

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