

Total Number of printed pages = 6

19/4th Sem/DFET 410

2022

PROFESSIONAL PRACTICE - II

Full Marks - 100

Time - Three hours

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

Question No.1 is compulsory and attempt any *four* questions from questions No. 2 to 6.

1. A. Choose the correct answer : $1 \times 10 = 10$

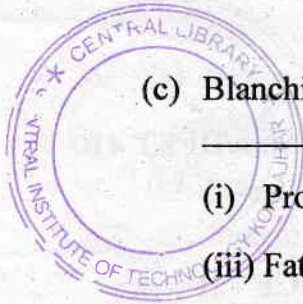
(a) Which of the following are essential amino acids ?

- (i) Histidine (ii) Isoleucine
(iii) Leucine (iv) All of these

(b) The process of translating ideas into useful, and used, new food products, processes or services are called _____.

- (i) Invention (ii) Generation
(iii) Creativity (iv) Innovation

[Turn over



(c) Blanching is a process of inactivation of _____.

- (i) Proteins
- (ii) Enzymes
- (iii) Fats
- (iv) Carbohydrates

(d) Rickets is caused due to deficiency of _____.

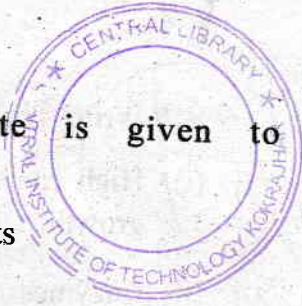
- (i) Vitamin A
- (ii) Vitamin B
- (iii) Vitamin C
- (iv) Vitamin D

(e) ISO stands for _____.

- (i) International Standard Organization
- (ii) Indian Standard Organization
- (iii) International Organization for Standard
- (iv) None of these

(f) Which concept does the first law of thermodynamics describe ?

- (i) Conservation of mass
- (ii) Conservation of energy
- (iii) Conservation of momentum
- (iv) Work-heat equivalence



(g) FPO mark certificate is given to _____.

- (i) Agricultural products
- (ii) Industrial products
- (iii) Eco-friendly products
- (iv) All processed food products

(h) Which of the following is used as chemical preservative ?

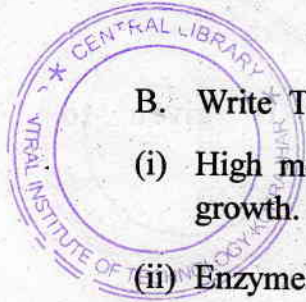
- (i) Potassium nitrate
- (ii) Potassium acid
- (iii) Nitric bicarbonate
- (iv) Sodium bicarbonate

(i) A monosaccharide is a monomer of _____.

- (i) Lipids
- (ii) Fats
- (iii) Carbohydrates
- (iv) Proteins

(j) The addition of vinegar to preserve foods is known as _____.

- (i) Pickling
- (ii) Brining
- (iii) Fermenting
- (iv) Blanching



B. Write True or false : 1×10=10

- (i) High moisture foods are ideal for microbial growth.
- (ii) Enzymes responsible for browning are destroyed by freezing.
- (iii) Sugar and salt are examples of preservatives.
- (iv) Green vegetables are not good source of vitamins.
- (v) Amino acid are the building block of lipids.
- (vi) Coca-cola is a carbonated soft drink.
- (vii) Shelf life of food is defined as the length of time a food will retain its quality and safety.
- (viii) The process of killing all the microorganisms below the temperature of 100°C is known as sterilization.
- (ix) Fats are liquid at ordinary temperature.
- (x) The food enclosed in the package may require protection from shock, vibration, compression, temperature, bacteria, etc.

2. (a) What is an innovative food product?
Write the importance of food innovation. 10
- (b) What are the major challenges for the food and beverages industry? 10
3. (a) Write a brief notes on any *two*: 5+5=10
- (i) Autoclave
- (ii) pH meter
- (iii) Muffle furnace.
- (b) As an entrepreneur, how will you promote your product? 10
4. (a) Write the production and manufacturing steps of any food product with the help of flow chart. 12
- (b) How wastage of huge excess agricultural produce can be avoided? 8
5. (a) Explain in brief the negative impacts of food manufacturing technologies on the environment. 10
- (b) Define biodegradable packaging? What are the benefits of biodegradable packaging? 10

6. (a) Explain in brief the different sectors of food producing industry. 10
- (b) Mention some of the positive impacts of food manufacturing technologies on society. 10

