10

Total number of printed pages: 3

## D/IV/DFET410

### 2024

### **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.

A	Choose the correct answer.			
a)	a) The common chemical name for vitamin C is			
		B) Ascorbic acid		
	C) Calciferol	D) None of these		
b)	If n=3, then the formula of car	bohydrate is		
	A) C <sub>3</sub> H <sub>4</sub> O <sub>3</sub>	B) C <sub>3</sub> H <sub>8</sub> O <sub>3</sub>		
	C) C <sub>3</sub> H <sub>6</sub> O <sub>3</sub>	D) None of these		
c)	c) Starch is a polymer made from the monor			
	A) Glucose	B) Fructose		
	C) Galactose	D) None of these		
d)	Blanching is a process of inactivation of			
	A) Protein	B) Enzymes		
	C) Fats	D) Carbohydrates		
e)	A monosaccharide is a monomer of			
	A) Lipids	B) Fats		
	C) Carbohydrates	D) Proteins		
f)	Sucrose is a disaccharide made	e up of and		
	A) Fructose and galactose	B) Glucose and fructose		
	C) Glucose and galactose	D) None of these		
g)	Which types of bonds are found in Protein?			
	A) Peptide bond	B) Glycosidic		
	C) Ester	D) Hydrogen bond.		

 h) The process of translating ideas into useful, and used, new food products, processes or services are called

	A) Invention	B) Generation
	C) Innovation	D) Creativity
i)	Albumin is the protein of	·
	A) Milk	B) Egg
	C) Meat	D) Wheat

j) Rickets is caused due to deficiency of \_\_\_\_\_.

- A) Vitamin A B) Vitamin B
- C) Vitamin C D) Vitamin D
- B Write True or False
- a) Fats are solid at ordinary temperature.
- b) Sugar and salt are not examples of preservatives
- c) The browning reaction that occurs between amino acids and reducing sugars when heated is Maillard reaction.
- d) Peptide bond is present in lipids.
- e) The process of converting raw materials into food products is called processing.
- f) Water activity of pure water is more than one.
- g) ISO stands for Indian Standard Organization.
- h) Drying is a method used to preserve food.
- i) Milk is a good source of vitamin C.
- j) Glucose is also known as inverted sugar.

2	a)	What is meant by biodegradable packaging? What are the benefits of	10
		biodegradable packaging?	
	b)	What are the main challenges facing the food and beverage sector?	10

- 3 a) What makes a food product innovative? Summarise the significance of 10 food innovation.
  - b) Give a brief explanation of the harmful effects that food manufacturing 10 technologies have on the environment.
- 4 a) Using a flowchart write the manufacturing and production processes for 10 any food product.

10

b)	List a few advantages that technologies used in food production have brought to society.	10
a)	Give a brief explanation of the different sectors of food producing industry.	10
b)	What are the ways to prevent wastage of huge excess agricultural produce?	10
a)	How will you, as an entrepreneur, market your product?	10
b)	Write a brief notes on:	5+5
	i) Purpose of adding preservatives or additives to food products.	

ii) Role of hygiene and sanitation in food processing and preservation.

5

6

\*\*\*

