

Total No. of printed pages = 3

19/5th Sem/DFET502

2021

FOOD PRODUCT TECHNOLOGY - II

Full Marks - 100

Time - Three hours

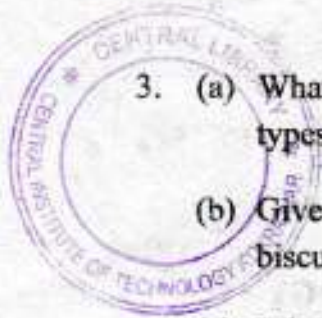
The figures in the margin indicate full marks for the questions.

Answer any *five* questions.

1. (a) Explain the principles of baking with suitable diagram. 5
- (b) Describe the three stages of baking. 15
2. (a) Explain briefly the three technological principles involved in baking of bread. 3
- (b) What are the essential and optional ingredients used in bread making? Describe all of them and state their functions. 10
- (c) Name the most common commercial method to manufacture bread. Write down the procedure of bread production by that method. 7

[Turn over





3. (a) What are called crackers ? Explain briefly the types of crackers ? $2+3=5$
- (b) Give detail of the main steps involved in biscuit making. 6
- (c) What is extrusion ? Differentiate between cold and hot extrusion. List down some advantages of extrusion process. $2+2+5=9$
4. (a) Write in detail about the general handling practices such as washing/sorting, dressing, deheading, bleeding, gutting, storage of fish after capture. 12
- (b) Write and explain any two methods of long time preservation of fish. $4+4=8$
5. (a) Describe the general procedures of making cheese. 7
- (b) What are condensed and evaporated milks ? Differentiate between the condensed and evaporated milks. $2+2=4$
- (c) What are the importance of stabilization and forewarming of milk for condensed milk production ? $2+2=4$

- (d) Using Pearson's square method standardize the cream having 60% fat to 45% fat using skim milk testing 0.8% fat. Calculate the amount of skim milk and cream required to produce the standardized cream with 45% fat. (Make necessary assumptions as required).

5

6. Write short notes on any *five* of the following :
4×5=20

- (a) Staling of bread
- (b) Meat based processed products
- (c) Curing of meat
- (d) Starch based indigenous products
- (e) Smoking of meat
- (f) Cream separation
- (g) Homogenisation of milk
- (h) Carbonated beverages.



7. (a) What are the importance of salting in butter ?
Write the objectives of working of butter.
2+4=6
- (b) Explain the processing of Tea. 10
- (c) Differentiate between oolong tea and green tea. 4