

2023

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)	Describe the structure with different parts of an egg with suitable diagram.	10
	b)	What are the factors that determines the quality of an egg?	6
	c)	Describe any one method of evaluation of egg quality.	4
2.	a)	Mention some physical and chemical changes that occur when egg deteriorates during storage.	3+3=6
	b)	Discuss about any two methods of preservation of egg.	4+4=8
	c)	What is red meat and white meat? What are the classes of meat?	2+4=6
3.	a)	Describe the post mortem changes in meat that occur when an animal is slaughtered.	7
	b)	What is ageing of meat? Why and how the ageing of meat is done? Which animal is often used for ageing and which one is never aged and why?	2+5+3=10
	c)	Name the three muscle proteins found in meat muscle.	3
4.	a)	What is meant by tenderizing of meat? Discuss the various methods of tenderizing meat.	2+10=12
	b)	Write short notes on (any two)	2×4=8
	i)	Curing (salting) of meat	
	ii)	Smoking of meat	
	iii)	Refrigeration and freezing of meat	

	iv)	Drying of meat	
	v)	Heating/canning of meat	
5.	a)	Explain the principle of baking with suitable diagram.	8
	b)	What are the essential and optional ingredients of bread? Write the functions/roles of each one of them in bread making.	2+10=12
6.	a)	Describe the straight dough and sponge dough method of bread making using flowcharts.	5+5=10
	b)	What is oven spring? How and when does it occur?	2+4=6
	c)	Name any four indigenous dairy products of India.	4
7.	a)	Briefly discuss the classification of fish with example.	8
	b)	How will you select or identify the qualities of fresh fin fish?	4
	c)	Discuss the various methods of preservation of fish.	8



 ESTD. : 2006

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