

Total No. of printed pages = 6

END SEMESTER EXAMINATION – 2020

Semester : 6th

Subject Code : FPT-602

FOOD PRODUCT TECHNOLOGY – II

Full Marks – 70

Time – Three hours

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

Instructions :

1. All questions of PART-A are compulsory.
2. Answer any *five* questions from PART-B.

PART – A

Marks – 25

1. Match the following with correct connections :
1×5=5

(i) Filtration

(ii) Milling

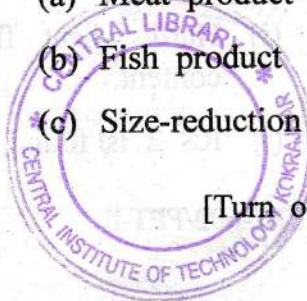
(iii) Emulsification

(a) Meat product

(b) Fish product

(c) Size-reduction

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- (iv) Sausage (d) Clarification
(v) Surimi (e) Stabilization

2. Write true or false : 1×10=10

- (a) Pre-heating is a necessary step in the processing of market milk.
- (b) Temperature of Homogenization of milk is between 100 - 120°C.
- (c) As per PFA, cream should not have less than 35% fat.
- (d) The stage of Churning comes in the process of manufacturing cheese.
- (e) Drum drying of milk is less efficient than spray drying process.
- (f) In egg substitutes, the egg white is replaced with other ingredients.
- (g) There are three types of extrusion cooking based on temperature.
- (h) During baking, coagulation of gluten takes place.
- (i) Hard wheat flour has low high protein content.
- (j) RS 2 is found in seeds.

3. Fill in the blanks : $1 \times 5 = 5$

- (a) The milk that is sold to individuals directly for consumption is called _____.
- (b) HTST and LTLT are types of _____.
- (c) An example of Resistant starch is _____.
- (d) Another word for Curing of Cheese is _____.
- (e) Starch and _____ should not be present in baby foods.

4. Choose the correct answer : $1 \times 5 = 5$

- (a) The SNF of milk does not contain :
 - (i) Lactose
 - (ii) Nitrogenous substances
 - (iii) Mineral matter
 - (iv) Fat-soluble vitamins
- (b) Pressure used in homogenization of milk is :
 - (i) 1200 – 1500 psi
 - (ii) 2000 – 2200 psi
 - (iii) 2000 – 2500 psi
 - (iv) 1600 – 1800 psi



- (c) Over-run is a term associated with :
- (i) Ice-cream
 - (ii) Butter
 - (iii) Baby food
 - (iv) Cheese
- (d) In evaporation of sugar cane processing, the water evaporates upto
- (i) 65 – 68%
 - (ii) 70 – 75%
 - (iii) 78 – 80%
 - (iv) 80 – 85%
- (e) The acid not used in carbonated beverage is :
- (i) Phosphoric acid
 - (ii) Nitric acid
 - (iii) Citric acid
 - (iv) Malic acid

PART – B

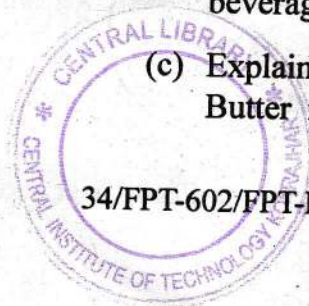
Marks – 45

5. (a) Explain the principle of cream separation from milk. 3
- (b) Mention six components used in carbonated beverages and their functions of each. 3
- (c) Explain the steps of Ripening and Ageing in Butter making. 3

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6. (a) Explain any two continuous steps in cheese processing. 3
- (b) Explain the process of spray drying of milk. 3
- (c) Define 'baby foods' and list out all the ingredients used in it. 3
7. (a) Write a short note on breakfast cereals/snack foods. 3
- (b) Write the manufacturing process of egg powder. 3
- (c) Explain any three types of Modified Starches. 3
8. (a) Mention the advantages of extrusion. 3
- (b) List out the reactions/developments that take place during baking. 3
- (c) Write notes on any two starch based indigenous products. 3
9. (a) Explain the working principle of baking. 4½
- (b) Explain the working principle of extrusion. 4½
10. (a) Write a note on fish-based food products. 4½

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- (b) Write a note on meat-based food products. 4½
11. (a) Write a note on egg-based food products. 4½
- (b) Write notes on any two indigenous dairy products. 4½
12. Explain the steps of Homogenization, ageing the mix, freezing and hardening in ice-cream processing. 9
13. Explain the technology of production of market milk. 9
14. Describe the steps involved in the processing of sugar from sugar cane extracts. 9
15. Write a note on preservation of meat and fish products. 9

