

Total No. of printed pages = 3

FPT-301/IFPT/3rd Sem/2013/N

INTRODUCTION TO FOOD PROCESSING TECHNOLOGY

Full Marks – 70

Pass Marks – 28

Time – Three hours

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

Answer any *five* questions.

1. (a) What do you understand by 'Food Processing Technology' ? 3
- (b) Define 'food'. 2
- (c) What are 'carbohydrates' ? Give two properties each for sugar, starch, cellulose and pectin. 1+8=9

2. (a) Give two properties of lipids. 2
- (b) What do you understand by 'Food Spoilage' ? What are the various types and mention the factors causing the spoilage of foods. 2+3+2=7

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- (c) Write one function each of these minerals in our body :
Iron, Calcium, Phosphorus, Potassium, Silicon. 5
3. (a) Write any two properties of proteins. 2
- (b) What are essential amino acids ? Name them. 2
- (c) Give the functions and sources of Vitamins A, C, D, Folic Acid and Vitamin B-12. 10
4. (a) What do you mean by a 'micro-organism' ? Explain how the various factors effect the growth and activities of micro-organisms. 1+5=6
- (b) What are the three kinds of foods categorised on the basis of their perishability ? Give examples. 3
- (c) Explain the spoilage in
- (i) Meats and fish
- (ii) Breads and bakery products
- Name the micro-organisms effecting such foods. 5

5. (a) Explain the principles of preservation of foods through : 4+4=8
- (i) Drying
 - (ii) Freezing.
- (b) Write two properties of enzymes. Explain the mechanism of the action of enzymes with a suitable diagram. 2+4=6
6. (a) Explain the preservation of foods with the help of : (any two) 4+4=8
- (i) Salt
 - (ii) Sugar
 - (iii) Preservatives
 - (iv) Fermentation.
- (b) Write down the important general requirements of effective food packages. 6
7. (a) What are the various functions of food packaging ? 6
- (b) Describe the various types of packaging materials used for foods. 8