

Total No. of printed pages = 3

FPT-503/FPT-I/5th Sem/2014/N

FOOD PRODUCT TECHNOLOGY - I

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) With reference to rice milling, explain the following with proper diagrams : 4+4=8
 - (i) Rice polisher
 - (ii) Rice grader.
- (b) Write three advantages and three disadvantages of parboiling. 3+3=6
2. (a) Explain any four methods of pulse processing. 8
- (b) Describe the complete process of malting. 6

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3. (a) Describe the complete processing of oilseeds. 10
- (b) Explain the types of blanchers. 4
4. (a) What are the effects of blanching on the nutritional quality of foods ? 3
- (b) Write an account on the utilization of by-products of fruits and vegetables processing. 11
5. (a) What is 'freezing injury' ? 1
- (b) Explain the various types of peeling. 8
- (c) Give an account on the processing of wheat milling. 5
6. Write notes on any *four* : $4 \times 3.5 = 14$
- (a) Drying and dehydration as a mode of preservation.
- (b) Margarine
- (c) Spoilage of canned foods
- (d) Freezing of foods
- (e) Types of cleaning
- (f) Nutritional composition of pulses.

7. Write notes on any *four* :

4×3.5=14

- (a) FPO standards
- (b) Shortening of fat
- (c) Types of containers
- (d) Hydrogenated fats
- (e) Salad dressing
- (f) Types of cooling.