

Total No. of printed pages = 3

FPT-503/FPT-I/5th Sem/2015/M

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) Write two advantages and two disadvantages
of parboiling. 2+2=4
(b) Describe the complete process of malting.
10

2. (a) With respect to rice milling, explain husk
aspirator and rice polisher with proper
diagrams. 4×2=8
(b) Write down the first three steps of wheat
milling. 6

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3. (a) Describe the CFTRI process of parboiling of paddy. 5
- (b) Explain any three methods of processing pulses. 6
- (c) Define blanching and its function. 3
4. (a) Explain any three types of cleaning. 6
- (b) Write a note on the utilization of by-products of fruits and vegetables processing. 8
5. (a) Explain the various types of peeling. 10
- (b) Explain the types of blanchers. 4
6. Write notes on any *four* : $4 \times 3\frac{1}{2} = 14$
- (a) Drying and dehydration
- (b) Salad dressing
- (c) Hydrogenated fat
- (d) Margarine
- (e) CAP and MAP
- (f) Types of cooling.

7. Write notes on any *four* : $4 \times 3\frac{1}{2} = 14$

- (a) Spoilage of canned foods
- (b) Types of containers
- (c) FPO standards
- (d) Shortening
- (e) Effects of blanching on foods
- (f) Freezing of foods.