

Total No. of printed pages = 3

FPT-503/FPT-I/5th Sem/2016/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) Describe the complete process of rice milling
with suitable diagram. 11
- (b) Define Blanching and its objectives. 3
2. (a) Describe the traditional and CFTRI method
of Parboiling. 4+4=8
- (b) Explain any three methods of Processing of
Pulses. 2×3=6
3. (a) Explain any four types of Peeling. 4×2=8
- (b) Explain any three methods of Cooling.
3×2=6

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4. (a) Define CAP and MAP. 2+2=4
- (b) Define freezing injury. 2
- (c) Explain the drying curve. 4
- (d) Explain the types of freezing of foods. 4
5. (a) Explain the steps of Malting. 6
- (b) Write a note on the utilization of by products of fruits and vegetables processing. 8
6. (a) Explain spoilage in canned foods. 5
- (b) Write a note on drying and the factors affecting the rate of drying. 5
- (c) What are the effects of processing on the nutritional quality and texture of foods. 4
7. Write notes on any *four* : 4×3½=14
- (a) Types of containers
- (b) Milling of wheat
- (c) Shortening
- (d) FPO standards
- (e) Margarine

- (f) Hydrogenated fats
- (g) Types of cleaning
- (h) Salad dressing
- (i) An overview on the processing of oil seeds
- (j) Advantages and disadvantages of CAP and MAP.