

Total No. of printed pages = 3

FPT-602/FPT-II/6th Sem/2016/N

## FOOD PRODUCT TECHNOLOGY – II

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 manufacturing process of cream and butter. 7
- (b) Explain the working mechanism of an extruder / extrusion process. 7
2. (a) Explain the stages of ageing, freezing and hardening in ice-cream manufacture. 7
- (b) Explain any three indigenous dairy products. 7

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3. (a) Explain the theory and principle of baking process. 6
- (b) Write notes on : 4+4=8
- (i) Fish-based products
- (ii) Meat-based products.
4. (a) Name and write the functions of any three components required in the manufacture of carbonated beverages. 6
- (b) What are puffed products and snacks ? Give examples. 4
- (c) Define modified starches. Give one example. 4
5. (a) Explain the stages of 'refining' of cane sugar processing. 7
- (b) Explain the processing of cocoa beans into various cocoa products. 7
6. (a) Describe the technology of production of market milk. 12
- (b) Describe any one starch based indigenous product. 2

7. Write notes on any *four* :

$4 \times 3\frac{1}{2} = 14$

- (a) Spray drying
- (b) Processing of tea leaves
- (c) Coffee processing
- (d) Egg-based products
- (e) Baby foods
- (f) Condensed milk
- (g) Cheese production
- (h) Spray drying
- (i) Standardization and Homogenization in milk.