# ASSIGNMENT SET - III

**Department of Nutrition**

**Mugberia Gangadhar Mahavidyalaya**



**Subject- Food Technology, Nutrition and Management**

**Semester-I**

**Paper Code: FTNM12**

# [Fundamentals of Food Technology-II]

**Answer all the questions**

**Unit-1**

1. Write a short note on roles of raw materials used in bakery industry. 4
2. Write a short note on PFA specification of raw materials used in bakery industry. 3
3. Briefly discussed processing of bread with a flow chart. 5
4. Briefly discussed processing of cake with a flow chart. 5
5. Briefly discussed processing of pastry with a flow chart. 5
6. Write a short note on cookie and crackers. 4
7. Write a short note on pizza processing. 5
8. Define liquid sweetener with a suitable example. 2
9. What do you mean high fructose syrup? 2
10. What do you mean maple syrup? 2
11. Write a short note on reaction of sugar. 3

**Unit-2**

1. Write the difference between natural beverage and synthetic beverage. 3
2. Write a short note on dry mix beverage. 3
3. Define sport drink. 2
4. Why sport drink known as electrolytic drink. 2
5. Write a short note on dry based beverage and fruit juice beverage. 4
6. What do you mean carbonated beverage? Briefly discussed its processing. 5
7. Briefly discussed package drinking water processing. 5
8. Write a short note on tea types and their processing. 5
9. Write a short note on coffee processing. 5
10. Briefly discussed cocoa processing and cocoa beverages. 4

**Unit -3**

1. Write a short note on steam boiler. 5
2. Briefly discussed air moving and vacuum equipment. 4
3. Write a short note on electrical equipment. 3
4. Briefly discussed waste treatment. 5

**Unit-4**

1. Briefly discussed hydrostatic balance measurement. 4
2. Write a short not temperature measurement and control. 4
3. Write a short note on pressure measuring transducer. 4
4. Briefly discussed viscosity and flow rate measuring transducer. 5
5. Write a short note on chromatographic measurement. 5

**Unit -5**

1. Briefly discussed methods of documentation of raw material to finished product. 5
2. Define labeling. 2
3. Write a short note on labeling of finished product in packaging materials. 3
4. Define validation. 2
5. What do you mean calibration? 2
6. Briefly discussed validation and calibration of different instruments. 5
7. What is ERP? 2

**Unit- 6**

1. What do you mean toxicology? 2
2. What do you mean toxic materials and write their properties? 4
3. Briefly discussed effect of dose and exposure time. 4
4. Write a short note on threshold value. 3
5. What do you mean material safety data sheets? 2
6. Write a short note on industrial hygiene evaluation. 3
7. What do you mean fire explosion hazards? 2
8. Briefly discussed caused and preventive methods of fire hazards. 5
9. What do you mean flammability and write its characteristics? 4
10. Write a short note on electrical hazard. 3
11. Write a short note noise hazard. 3