# ASSIGNMENT SET - II

**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 pizza processing. 5
2. Define liquid sweetener with a suitable example. 2
3. What do you mean high fructose syrup? 2
4. What do you mean maple syrup? 2
5. Write a short note on reaction of sugar. 3
6. What do you mean confectionary ingredients? Discussed their roles. 5
7. Define chocolate confectionary. 2
8. Define Indian confectionary. 2
9. Briefly discussed hygiene and maintenance of bakery equipment and bakery plant. 5
10. Draw a suitable bakery plant layout. 5

**Unit-2**

1. What do you mean carbonated beverage? Briefly discussed its processing. 5
2. Briefly discussed package drinking water processing. 5
3. Write a short note on tea types and their processing. 5
4. Write a short note on coffee processing. 5
5. Briefly discussed cocoa processing and cocoa beverages. 4
6. What do you mean alcoholic beverages? 2
7. Briefly discussed wine processing with a suitable flow diagram. 5
8. Briefly discussed beer processing with a suitable flow diagram. 5
9. Briefly discussed distilled spirit processing with a suitable flow diagram. 5

**Unit -3**

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

**Unit-4**

1. Write a short not temperature measurement and control. 4
2. Write a short note on pressure measuring transducer. 4
3. Briefly discussed viscosity and flow rate measuring transducer. 5
4. Write a short note on chromatographic measurement. 5
5. Write a short note on with your won words about spectrophotometric analysis. 5

**Unit -5**

1. Define validation. 2
2. What do you mean calibration? 2
3. Briefly discussed validation and calibration of different instruments. 5
4. What is ERP? 2
5. Write the application of ERP in food industry. 3
6. What do you mean statistical analysis? 2
7. Write a short note on statistical analysis in food industry. 4

**Unit- 6**

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