

M.VOC. 1ST SEMESTER EXAMINATION-2021

Department of Food Technology and Nutrition, Mugberia Gangadhar Mahavidyalaya

**PAPER- FUNDAMENTALS OF FOOD TECHNOLOGY-I (MVFTNMS11T)
[THEORY]**

Full marks - 30

Time: 2 hour

The figures in the margin indicate full marks. Candidates are required to give their answers in their own words as far as practicable.

1. Answer any five questions. [2×5=10]
 - a. What is surimi?
 - b. Write advantages of homogenization of milk?
 - c. Write the artistic approach for flavor creation and mention its disadvantage.
 - d. Define pasteurization of milk?
 - e. What is scombrion food poisoning?
 - f. What is Z value
 - g. Write down microorganisms responsible of Dahi and Yoghurt manufacture?
 - h. What is EDTA?

2. Answer any two questions. [5×2=10]
 - a) Write the difference between hard wheat and soft wheat. (5)
 - b) What is the importance of poultry processing? What are the steps in poultry processing? (1+4)
 - c) Write short notes on flavor enhancer and anticaking agent. (2.5+2.5)
 - d) Discuss in brief the concentration of fruit juice. (5)

3. Answer any one question. [10×1]
 - a. Write primary processing of fish and sea food. Write Flow diagram of fish meal and fish oil. What type of diseases and abnormalities are encountered in ante-mortem inspection? (2+3+5)
 - b. How many kg each of 40% F cream and 3% F milk will be required to make 1000 kg of a mixture of testing 4.5% milk fat? (SNF of milk need not to be considered). How will you do CIP for HTST pasteurizer? (5+5)