

**M.VOC. 1<sup>ST</sup> SEMESTER EXAMINATION-2022**

**Department of Nutrition, Mugberia Gangadhar Mahavidyalaya**

**PAPER-FUNDAMENTALS OF FOOD TECHNOLOGY-I (FTNM11T)  
[THEORY]**

**Full Marks: 40      Time: 2 Hours**

*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. 5x2
  - a. Define antioxidant. Write the types of antioxidant with example.
  - b. Write difference between flavor and aroma.
  - c. What is steeping?
  - d. Why stabilization is need in oats processing?
  - e. Write down bleaching agent which used in wheat processing.
  - f. Write the difference between class I and class II preservatives.
  - g. What is stunning? Write down the importance of this step. (1+1)
  - h. What do you understand by the term “Commercial Sterility”?
  
2. Answer any four questions 5x4
  - a. Write down the effects of heating on egg proteins. What are designer eggs? (2+3)
  - b. Discuss briefly the processing of turmeric and mention its uses in various sectors. (2.5+2.5)
  - c. What is parboiling of rice? What are advantages of parboiling?
  - d. Write down the enzyme activity in spoilage of following enzyme: i. Ascorbic acid oxidase, ii. Pectic enzymes, iii. Polyphenol oxidase, iv. Proteases. (5)
  - e. Can you justify the statement – “Antioxidants are stabilizers in food”?
  - f. Write the principle of spray drying process with diagram.
  
3. Answer any one question. 10x1
  - a) What is malting? Differentiate two row and six row barley. Write down the differences between flint corn and dent corn. Describe briefly various factors affecting fish spoilage. (2+2+2+4)
  - b) What are the advantages of drying of foods? Explain the constant and falling rate period during drying of foods. What is case hardening? (2+6+2)