### **ASSIGNMENT SET-II**

## **Department of Nutrition**

# Mugberia Gangadhar Mahavidyalaya



## **B.VOC(BVFP)Semester-VI**

PaperCode:BVFPS603

#### **Answer all the questions**

#### UNIT I

- 1. Explain the concept of automation in packaging systems. How does it improve efficiency and quality??
- 2. Explain the importance of compliance with international packaging standards and regulations in the food industry.
- 3. Define the term "food packaging" and elaborate on its importance in the context of food preservation and safety.
- 4. Discuss the role of different materials (e.g., plastics, paper, metals) in food packaging. What factors influence the choice of materials for a particular product?

#### UNIT II

- 1. Compare and contrast the advantages and disadvantages of using different packaging materials in terms of environmental sustainability.
- 2. Examine the advantages and disadvantages of using paper-based packaging materials. How does paper contribute to sustainability in packaging?
- 3. Explain the processing methods involved in manufacturing plastic packaging materials. How does the processing method affect the properties of the final product?

#### **UNIT III**

1. Explain the manufacturing process of aluminum foil. What are the key steps involved, and how is the thickness controlled during production?

- 2. Describe the composition and structure of glass packaging materials. How do these properties influence the suitability of glass for different types of products?
- 3. Explain the purpose and importance of secondary packaging, focusing on folding cartons. How does secondary packaging contribute to product protection and branding?

#### **UNIT IV**

- 1. Explain the packaging considerations for meat products. How does packaging contribute to preventing contamination and ensuring meat quality?
- 2. Examine the packaging requirements for bakery products, including bread, cakes, and pastries. How does packaging contribute to maintaining freshness and texture?

#### **UNIT V**

- 1. Examine the role of quality control in packaging operations.
- 2. Compare and contrast Controlled Atmosphere Packaging (CAP) and Modified Atmosphere Packaging (MAP).
- 3. Discuss the role of capping machines in the packaging process.

#### UNIT VI

- 1. Discuss the key information that is legally required to be included on a food label.
- 2. Discuss the significance of date coding on food packages.
- 3. Discuss the challenges and benefits of implementing standardized front-of-pack labeling systems.