

2021

(Held in 2022)

Paper : FPT/FPM-VC-1026

**(Industrial Food Processing)**

(Food Processing Technology/Food Processing and Quality Management)

Full Marks: 60

Time: 3 hours

*The figures in the margin indicate full marks for the question*

**1. Answer the following as directed.**

**1X7=7**

- a) Write the name of one international certification body for food industry.
- b) PFA stands for \_\_\_\_\_. (Fill in the blank)
- c) What is the alcohol percentage of beer and wine?
- d) FBC stands for \_\_\_\_\_. (Fill in the blank)
- e) Write one national agencies name which certification is mandatory for any food manufacturing unit.
- f) \_\_\_\_\_ is the example of chemical leavening agent. (Fill in the blank)
- g) ISO 22000:2005 stands for \_\_\_\_\_. (Fill in the blank)

**2. Answer the following questions:**

**2X4=8**

- a) Define Entrepreneur and Enterprise.
- b) Define conditioning which is one of the methods opted in milling process of wheat.
- c) Give examples of ready to serve beverage, carbonated beverage, non-carbonated beverage and fermented dairy product.
- d) Why knock down process is done during bread manufacturing?

**3. Answer the following (any three):**

**5X3=15**

- a) What is boiler? Write the principles of boiler and what are the different types of boilers?
- b) Define cleaning. What is the difference between wet cleaning and dry cleaning? Write the two advantages of dry cleaning of fruits and vegetables?
- c) What is the difference between Reduction Roller and Rubber Roller? Draw the schematic representation of Wheat Milling Process.
- d) What are the various types of entrepreneur competencies?
- e) Illustrate the characteristics of Entrepreneur?