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FOOD PROCESSING TECHNOLOGY

QP : Production Manager

Paper : S–5.1

(Food Product Technology)

Full Marks : 40

Time : 2 hours

The figures in the margin indicate full marks for the questions

1. Fill in the blanks :   1×5=5

    (a) TSS stands for _____.

    (b) The scientific name of tea is _____.

    (c) 'Miso' is a _____ food product.

    (d) _____ is known as Baker's yeast.

    (e) 'Pasta' is _____ food product.

2. Write the flowchart for the production of the following (any *five*) :   2×5=10

    (a) Black tea

    (b) Pineapple jam

(c) Beer

(d) Paneer

(e) Idli

(f) Sausages

(g) Pasta

3. Write short notes on any *three* of the following : 5×3=15

(a) Extrusion

(b) Alcoholic and non-alcoholic beverage

(c) Tea processing

(d) Physico-chemical properties of milk

(e) Preservation and storage of meat

4. Answer any *one* of the following questions : 10

(a) What do you mean by fruits and vegetables? What are the different types of fruits and vegetables? Write the difference between climacteric and non-climacteric fruits. 2+4+4=10

(*Continued*)

(b) Define milk. Explain the process of clarification, pasteurization and homogenization of milk. Explain the clot-on-boiling test of milk. 2+6+2=10

(c) What is coffee? Draw the structure of a coffee bean with proper labelling. Explain the process of coffee processing. 2+5+3=10

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