

**BV (4/CBCS) FPT/FPM VC 1**

**2024**

**FOOD PROCESSING TECHNOLOGY/  
FOOD PROCESSING AND QUALITY  
MANAGEMENT**

Paper : FPT-VC-4016/FPM-VC-4016

**( Modern Methods in Food Processing )**

*Full Marks : 60*

*Time : 3 hours*

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

1. Write True or False : 1×7=7
- (a) Food colours are used to make food more attractive.
  - (b) Crystalline structure of food is important to product quality, texture and stability.
  - (c) Vitamin C is an example of natural antioxidants.
  - (d) Colorimetry means changes in speed.
  - (e) The full form of HTST is High Temperature Speed Time.

- (f) There are mainly four types of electron microscope.
- (g) The full form of TEM is Transmission Electron Microscope.

2. Answer the following questions : 2×4=8

- (a) Define cold sterilization.
- (b) Define aseptic packaging.
- (c) Define tetra pack.
- (d) Define pasteurization process.

3. Answer any *three* of the following questions : 5×3=15

- (a) Write about fluidized bed drying and its advantages and disadvantages.
- (b) Write freeze drying method and its advantages and disadvantages.
- (c) Write a short note on Ohmic heating.
- (d) Write on electron microscope and its type.

4. Answer the following questions : 10×3=30

- (a) What do you mean by ELISA? Write down its principle and its types and equipment used.

*Or*

Write about the techniques used in microbiological planning and its advantages and disadvantages.

- (b) Write a brief note on colony counting.

*Or*

Write a brief note on microencapsulation.

- (c) Write briefly about vacuum processing, its advantages and application.

*Or*

Write briefly about food texture analysis.

\*\*\*