

KANYASHREE UNIVERSITY

M.Sc. 3rd Semester Examination-2023

Subject: Food & Nutrition

Course-CC 16

Food Processing

Full Marks-20

Time-1.00 Hour

[Answer **any four** from question number 1 to 7]

5×4=20

1. How can you detect the adulteration of fresh milk? [5]
2. Write the procedure of making cereal based fermented food. [5]
3. Describe the importance of preserved food products. [5]
4. Write the different methods of dehydration with proper example. [5]
5. Write the importance of Blanching in terms of preserving vegetables. [5]
6. Describe the method of preparation of Tomato sauce. [5]
7. Define Browning. Write the chemical reaction of browning. [5]

- Laboratory notebook [10]
- Viva- Voce [10]