KANYASHREE UNIVERSITY

M.Sc. 3rd Semester Examination-2024
Subject: Food & Nutrition
Course- CC 13
Food Processing

Full Marks-40   **Time-2.00 Hours**

GROUP - A
(Answer **any four** of the following)   **(5×4=20)**

1. What are the basic principles of the food preservation? Name the food items that are commonly canned. Differentiate between slow freezing and quick freezing.   (2+1+2)

2. What do mean by "Pasteurization of milk"? Describe the different methods of Pasteurization. (1+4)

3. Distinguish between perishable and nonperishable food. Explain the relationship between pectin, acid and sugar in jelly formation.   (2+3)

4. Give the steps involved in canning of foods. What do you mean by Mechanical Dehydration? (3+2)

5. Define food additives. Why are they added to food? What is the role of emulsifiers in a food? (1+2+2)

6. Explain the functions of packaging foods. Give the classification of package of foods.   (3+2)

7. Discuss the concept of RDA, Estimated Average Requirement (EAR) and Tolerable Upper Limit (TUL) for a nutrient.   (5)

GROUP – B
(Answer **any two** of the following)   **(10× 2=20)**

1. Write down Seven principles of HACCP. Describe the role of FSSAI in maintaining standard of food.
                                                                                                        (7+3)
2.
    (i) Name the microorganisms that causes the spoilage of the following foods-   (1×3)
        (a) Green pigmentation in bread.

        (b) Spoilage of canned food.

        (c) TMA producers in fish

    (ii) Define Organic Farming. What are the principles of organic farming?   (1+2)

    (iii) What are genetically modified foods? Discuss its advantages and disadvantages.   (1+3)

3. What do you mean by cold sterilization? Describe the changes that occur during thawing and its effect on food. Discuss briefly undesirable changes in milk.   (2+4+4)

4. Describe the common contaminants and their effects on Meat, Egg and Fish. How are fruit juices preserved? What is the importance of Barcode on food packaging?   (2×3)+2+2

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