

# KANYASHREE UNIVERSITY

M.Sc. 3<sup>rd</sup> Semester Examination- 2024

Subject: Food and Nutrition

Course-CC 16

Food Processing

Full Marks-20

Time- 1:00 Hour

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[Answer **any four** of the following]

1. Write down the procedure of making any fermented Indian food and write its importance. [3+2]
2. Write down the common methods to detect adulteration of the following food articles- [1×5]
  - a) Honey
  - b) Black pepper
  - c) Cinnamon
  - d) Milk
  - e) Mustard Oil
3. What is Sauerkraut? Describe the microorganisms involved in it. [3+2]
4. Describe the method of preparation of Mixed Fruit Jam. [5]
5. Write down the laboratory methods to detect the adulteration of metanil yellow in Turmeric. [5]
6. What is the principle involved in the preservation by dehydration? Name any three recipes preserved by Sun drying. [2+3]
7. Write down the process of preparation of Tomato Ketchup. [5]

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