



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/B.Tech (FT)/SEM-4/FT-403/2010  
2010**

**FOOD PROCESS TECHNOLOGY-I**

Time Allotted : 3 Hours

Full Marks : 70

*The figures in the margin indicate full marks.*

*Candidates are required to give their answers in their own words  
as far as practicable.*

**GROUP – A**

**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for the following :

10 × 1 = 10

i) Tomato ketchup should contain tomato solid not less than

- a) 12% b) 4%  
c) 16% d) 20%.

ii) Fruit juice cordial should contain

- a) moderate quantities of fruit pulp  
b) high quantities of fruit pulp  
c) no fruit pulp  
d) none of these.





- ix) Rice bran oil is rich in
- |              |                   |
|--------------|-------------------|
| a) Vitamin C | b) Vitamin B      |
| c) Vitamin E | d) none of these. |
- x) 100 gms of sugar bind with 2 gms of a pectin sample to make a satisfactory jelly. Its jelly grade is
- |         |                   |
|---------|-------------------|
| a) 0.02 | b) 50             |
| c) 100  | d) none of these. |

### GROUP – B

#### ( Short Answer Type Questions )

Write short notes on any *three* of the following.

$$3 \times 5 = 15$$

2. Effect of drying on quality of grains.
3. Quick cooking rice.
4. Handling and storage of fresh fruits and vegetables.
5. Pickles.
6. Pectin.

### GROUP – C

#### ( Long Answer Type Questions )

Answer any *three* of the following.

$$3 \times 15 = 45$$

7. a) How can you distinguish between brown rice and white rice ? Why is nutrition more in brown rice than white rice ? Describe briefly how brown rice can be converted into white rice by use of whitening cones.
- b) What is parboiling of rice ? Mention the different steps in modern parboiling process. What are the different changes that take place in the rice kernel during parboiling ?

$$10 + 5$$



8. a) What is the basis of classifying different types of tea ?  
How is black tea processed commercially ? How is tea graded ? Name the different common grades of tea and their physical characteristics.
- b) What is decaffeinated coffee and how is it made ?  
Mention recent advanced process utilized for decaffeination of coffee. 10 + 5
9. What do you mean by the 'quality of foods' ? How can it be judged by human senses ? What are the advantages and disadvantages of sensory evaluations ?  $1 + 9 + 2\frac{1}{2} + 2\frac{1}{2}$
10. What are the purposes of packaging of food material ? What are the advantages and disadvantages of plastic as a packaging material of food ? What is laminated packaging ? Where is transparent packaging used and where is non-transparent packaging used ?  $4 + 3 + 3 + 3 + 2$
11. Describe the process of wet milling of corn with a flow diagram. Name the different products and by-products obtained from corn milling and also state their uses. 10 + 5
-