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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:

 $10 \times 1 = 10$

- i) Tomato ketchup should contain tomato solid not less than
 - a) 12% b)

4%

c) 16% d)

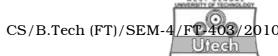
20%.

- 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.

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	iii)	Innermost layer of bran in rice Kernel is			
		a)	pericarp	b)	seed coat
		c)	aleurone layer	d)	nucellar layer.
	iv)	Flour from weak wheat is ideal for			
		a)	crackers	b)	cakes
		c)	biscuits	d)	all of these.
	v)	Parboiling of rice increases			
		a)	nutrition of rice		
		b)	yield of rice		
		c)	resistance of kernel to	breal	kage
		d)	all of these.		
	vi)	The optimum pH for formation of good jelly is			
		a)	2.7	b)	3.2
		c)	2.5	d)	3.6.
	vii)	Overgrinding of wheat at reduction rolls causes th			iction rolls causes the
		damage of			
		a)	protein	b)	starch
		c)	fat	d)	none of these.
	viii)	Partial fermentation of tea leaves is carried out for the			
			paration of	b)	block too
		a)	green tea	b)	black tea
		c)	oolong tea	d)	none of these.
2	1		2		



- Rice bran oil is rich in ix)
 - 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. How can you distinguish between brown rice and white a) 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.
 - 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

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- 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.
- 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

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