Write the following information in the first page of Answer Script before starting answer

ODD SEMESTER EXAMINATION: 2020-21

Exam ID Number		
Course	Semester	_
Paper Code	Paper Title	
Type of Exam:	(Regular/Back/Improver	ment)

Important Instruction for students:

- 1. Student should write objective and descriptive answer on plain white paper.
- 2. Give page number in each page starting from 1st page.
- **3.** After completion of examination, Scan all pages, convert into a single PDF, rename the file with Class Roll No. (2019MBA15) and upload to the Google classroom as attachment.
- 4. Exam timing from 10am 1pm (for morning shift).
- 5. Question Paper will be uploaded before 10 mins from the schedule time.
- **6.** Additional 20 mins time will be given for scanning and uploading the single PDF file.
- **7.** Student will be marked as ABSENT if failed to upload the PDF answer script due to any reason.

MSZ / MSB THIRD SEMESTER FOOD PROCESSING & PRESERVATION TECHNOLOGY MFST - 306 MDC hrs. Full Marks: 70

Duration: 3 hrs.

Time: 20 min.

(<u>PART-A: Objective</u>)

Marks: 20

Choose the correct answer from the following: $1 \times 20 = 20$

1.	Which of the following components are maj a. Carbohydrates c. Vitamins and Minerals	or nutrients in our food? b. Lipids and Proteins d. All of the above
2.	Which of the following food sources has the a. Parsley c. Black currants	highest levels of vitamin C? b. Broccoli d. Orange juice
3.	The cause of short-term or acute vitamin A g a. Eating the liver of Mule deer c. Eating the liver of Ostrich	poisoning is due to b. Eating the liver of Buffalo d. Eating the liver of Polar bear
4.	Which of the following food components is maintenance of the human body? a. Proteins c. Minerals	required for the growth and b. Vitamins d. Both (a) and (b)
5.	Which of the following is the most essential stages of pregnancy to prevent birth defects a. Thiamin c. Vitamin C	0
6.	Which of the following food components gi a . Vitamins c . Minerals	ve energy to our body? b. Proteins d. Carbohydrates
7.	Which of the following vitamin helps in blo a. Vitamin K c. Vitamin D	od clotting? b. Vitamin C d. Vitamin A
8.	Clot-on-boiling is the test carried out toa. Determine both heat-stability and pH of the milkc. Determine the extent of bacterial contamination and growth in milk	 b. Determine the heat-stability of the milk d. Detect adulteration in milk

c. Pseudomonas putrefaciens	d. Brevibacterium erythrogenes
 10. HACCP stands for a. Hazard analysis and critical control point c. Hazard assess and critical control point 	 b. Hazard analysis and contamination control point d. Hazard assay and contamination control point
 11 is the best temperature for the growth a. 20 °C c. 37 °C 	of most poisoning bacteria. b. 27 °C d. 47 °C
12. PVC stands fora. Poly Vinyl Chlorinec. Poly Vinyl Chloroform	b. Poly Vinyl Chlorided. Polyester Vinyl Chloride
13. The package contain a number of secondarya. Primary packagec. Tertiary package	packages is called b. Secondary package d. None
14. LDPE isa. Long distance polyethylenec. Light density propylene ether	b. Low density polyethylened. None of the above
15. Aerosol cans are made up froma. Aluminiumc. Paladium	b. Stainless steeld. Brass
16. Jelly is food product.a. Solidc. Semi Solid	b. Liquidd. Syrup
 17. Sugar content in Jelly is a. 75% c. 72% 	b. 70%d. 65%
18. Potato is the rich source ofa. Fatc. Vitamin	b. Starchd. Minerals
 19. In HTST pasteurization of milk is heated to a. 58 °C for 15 Sec. c. 68 °C for 15min. 	b. 72 ºC for 15 Sec. d. 78 ºC for 15 Sec.
 20. FSSAI stands for a. Food Safety and Standard Authority of India c. Food Safety and Standard Association of India 	 b. Food Security and Standard Association of India d. Food Safety and Security Authority of India

9. The milk is pasteurized at 63.8 °C for 30 min to eliminatea. *Mycobacterium tuberculosis*b. *Coxiella*

b. *Coxiella burnetti*

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(<u>PART-B : Descriptive</u>)

Time : 2 hrs. 40 min.

	[Answer question no.1 & any four (4) from the rest]	
1.	Write the short notes on aseptic packaging, pasteurization and labelling.	3+3+4=10
2.	a. Give a short note on food and its function.	5+5=10
	b. What do you understand by balance diet?	
3.	a. Give a short note on requirement and benefits of FSSAI.	5+5=10
	b. Give a short note on food additive.	
4.	What are unfermented fruits beverages? Give flow-sheet for processing of RTS Juices and squash.	2+8=10
5.	a. Give the flow chart for manufacturing of pasteurized milk.	5+5=10
	b. Discuss about the Indian Dairy Products.	
6.	Describe the different preservation methods used in food industry.	10
7.	Write a note on different types of chemical preservatives used in food industry.	10
8.	a. How do you differentiate between paper and paperboard?	4+2+4=10
	b. What are the constituents of glass? Explain the important properties of glass?	

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Marks: 50