REV-01 BFST/17/22

B.Sc. FOOD SCIENCE & TECHNOLOGY FOURTH SEMESTER FOOD PRODUCT DEVELOPMENT BFST-404

[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 3 hrs.

Objective

Time: 30 mins. Marks: 20

Choose the correct answer from the following:

2023/06

SET

Full Marks: 70

 $1 \times 20 = 20$

- 1. Which type of packaging material can be safely consumed along with the food?
 - a. Biodegradable packaging
- b. Intelligent packaging

c. Edible packaging

- d. Active packaging
- 2. What is the key advantage of frozen foods?
 - a. They are healthy

- b. They are preservative-free
- c. They are easy to cook
- d. They are made from fresh ingredients
- 3. Which food processing technology uses ultraviolet (UV) treatment to kill microorganisms?
 - a. Freeze drying

- b. Membrane filtration
- c. Pulsed electric field (PEF) treatment
- d. Irradiation
- Which of the following is not a major factor influencing the Food Product Development?
 - a. Creativity

- b. Age of customers
- c. Colour of the product
- d. Market trends
- 5. Which factor refers to the impact of friends, family, and online communities on consumer behavior?
 - a. Social influence

b. Psychological factors

c. Economic factors

- d. Political factors
- 6. Preference mapping is a useful tool for companies to:
 - a. Understand consumer preferences for sensory attributes
- b. Develop marketing campaigns
- c. Determine pricing strategies
- d. Conduct market research
- 7. What did the Food and Drug Administration require Frito Lay to do regarding "WOW Chips"?
 - a. Reduce the price of the chips
- b. Increase the availability of the chips
- c. Change the packaging of the chips
- d. Add warning labels to the chips
- Which aspect of the Indian market is emphasized in the innovation strategy?
 - a. Affordability

b. Sustainability

c. Convenience

- d. All of the above
- What is the first step in the innovation strategy for developing new food products in India?
 - a. Incorporating local flavors
- b. Understanding consumer needs
- c. Collaboration and co-creation
- d. None of the above

10.	Which of the following is not a benefit of infa. Access to new audiencesc. Higher engagement with target audience	b.	ncer marketing? Increased brand awareness Improved search engine rankings	
11.	What is an example of active packaging?a. Packaging with oxygen scavengersc. Packaging made from plant-based materials		Packaging with temperature sensors Packaging with sensors and indicators	
12.	What is Tata Salt Lite fortified with? a. Essential amino acids c. Vitamins and minerals		Iodine and iron None of the above	
13.	Which food processing technology involvesa. Freeze dryingc. Microwave-assisted thermal sterilization (MATS)	b.	removal of water through sublimation Pulsed electric field (PEF) treatment Ultraviolet (UV) treatment	
14.	In the process of product development, whi a. Idea Generation c. Financial	b.	step follows screening of ideas? Feasibility All of these	
15.	Which food processing technology is being including fruits, vegetables, and meat? a. HPP c. UV treatment	b.	d in India to sterilize food products, Nanotechnology MATS	
16.	Which form of promotion involves partnering promote products or services and paying the generated? a. Mobile marketing c. Influencer marketing	em b.		
17.	Which sensory attribute refers to the physic crispness and chewiness? a. Appearance c. Aroma	b.	haracteristics of the product, such as Texture Taste	
18.	Which ministry does FSSAI work under? a. Ministry of Health and Family Welfare c. Ministry of Agriculture		Ministry of Food Processing Industries Ministry of Consumer Affairs	
19.	Sensory attributes in preference mapping in a. Aroma c. Price	clu b.		
20.	How is vacuum frying being used in India? a. To increase oil absorption in fried foods c. To decrease oil absorption in fried foods	b. d.	To produce unhealthy snacks To decrease the shelf life of snacks	
				

$\left(\underline{\text{Descriptive}} \right)$

Time: 2 hr. 30 mins.		
[Answer question no.1 & any four (4) from the rest]		
 Draw and explain the process with the help of a flow-chart for a new product development. 	10	
Suggest some marketing strategies for local tea shop owners to maximize their business.	10	
3. Describe all the rules and regulations set by FSSAI for labelling of a food product.	10	
4. Explain the various types of business models and discuss their importance.	10	
5. List the aspects that can influence a consumer's mindset towards a new product.	10	
 6. Write a short note on any two of the following analyses performed on new food product: a) Sensory Evaluation b) Nutritional Analysis c) Physical and Chemical analysis 	2×5=10	
Define preference mapping. Explain various steps involved in the process.	10	
8. What are the key factors for a new products success?	10	

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