

Raja NL Khan Women's College (Autonomous)
PG End SEMESTER-I Examination -2022
Subject: Food Processing and preservation :: Paper-CEM-104
F.M-40. Time: 2 hour

Group-A

Q.1. Give answer any five questions 2×5=10

- a. Write the functional property of fat and vitamins present in food.
- b. Write the chief source of carbohydrate and protein present in food.
- c. Write the importance of water present in food.
- d. Schematically represent the preparation of Dahi.
- e. Write the basic principle of food spoilage.
- f. Write the therapeutic value of fermented food.
- g. Write the Characteristics of fermented food.
- h. Write the basic principle to preserve the food.

Group-B

Q.2. Give answer any four questions (5×4) = 20

- a. Classify the fermented food with respect to raw materials and give example. 5
- b. Write the hazards of synthetic pigments used in food industry and give some example of microbial pigments. (3+2)=5
- c. Briefly describe the different factors responsible to grow the microbes in food. 5
- d. How food gets contaminated? What is Stale foods and fresh food? (3+2)=5

e. Briefly describe the different types of Food Spoilage (Other than canned foods) with some examples of causative organisms. 5

f. Write the advantage and disadvantage of GM-food. Give example of GM-food. (4+1)=5

Group-C

Q.3. Give answer one question

(10×1)=10

a. What is food preservation? Write the objectives of food preservation. Write the pasteurization process to preserve the food. (1+4+5)=10

b. Write the source of microorganism in milk. What is cheese? Briefly describe the manufacturing process of cheese. (2+1+7)=10



Signature of paper setter