

Total page: 1

PG CBCS
M.SC. Semester-III Examination, 2021
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY
PAPER: FSN 303
(FOOD PROCESSING)

Full Marks: 40**Time: 2 Hours**

Answer any FOUR questions of the following: 4X10=40

1. What is fermenting media? State the importance of peptone and carbohydrate in formulation of a fermenting media. Why biotin is an essential growth factor for glutamic acid production? 2+4+4
2. Briefly describe the down streaming process of fermentation. How does one can improve the bacterial strain for enhanced product formation? 5+5
3. What is sensory evaluation? What are the major requirements in sensory evaluation process? Define hedonic scale? What is descriptive sensory analysis? 2+4+2+2
4. Briefly describe the preparation process of citric acid. What is the role of iron in citric acid fermentation? What is solid substrate fermentation? 5+3+2
5. State the process of cheese and penicillin preparation. 5+5
6. What are the raw materials used in bread making? State the function of each ingredients used bread dough making? 4+6
7. Briefly describe the preparation process of cake. What are the major problems in cake making? Name any two flavour enhancing agents used in cake making. 5+3+2
8. What are the major causes of bread spoilage? How do you detect that spoilage? What are the characteristics of good quality bread? 3+3+4
9. What is GMP in baking industry? Discuss the sanitation and safety of a baking plant. 2+(4+4)
10. Discuss any two instruments used in bakery industries. 5+5
