

PG CBCS
M.SC. Semester-III Examination, 2021
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY
PAPER: FSN 396 (PRACTICAL)
(FOOD PROCESSING LAB AND FOOD INDUSTRY VISIT)

Full Marks: 50**Time: 4 Hours****Answer any TWO questions of the following:****2X25=50**

1. Write the principle and procedure of dough rising capacity by yeast? State different characteristics of dough. (8+7)+10
2. State the preparation process of any two types of biscuits. 12.5+12.5
3. Write the preparation process of any two types of cookies. 12.5+12.5
4. Write down the preparation process of a chocolate and fruit candy. 12.5+12.5
5. State the principle and procedure of estimation of vitamin C and vitamin E. 12.5+12.5
6. Write the principle and procedure of moisture and ash content of curd. 12.5+12.5
