

Total page: 01

PG CBCS
M.Sc. Semester-IV Examination, 2022
CHEMISTRY
 PAPER: CEM 404 (SPL PAPER)
(CHEMICAL PRINCIPLES IN FOOD SCIENCE AND TECHNOLOGY)
Full Marks: 40 **Time: 2 Hours**

GROUP - A**1. Answer any four questions from the following questions: 2×4 = 8**

- a) What is canning?
- b) What CAP?
- c) What do you mean by MAP?
- d) Write the name of two osmotic agents?
- e) What is pasteurization of milk?
- f) Write the names of two common pathogens in milk.

**GROUP - B****2. Answer any four questions from the following questions: 4×4 = 16**

- a) What do you mean by osmotic dehydration of fruits?
- b) Describe the advantages and disadvantages of osmotic dehydration of fruits.
- c) How would you prepare squash?
- d) How JAM is prepared?
- e) Describe the preparation of tomato Ketchup?
- f) Write the advantage and disadvantage of MAP.

GROUP - C**3. Answer any two questions from the following questions: 8×2 = 16**

- a) What is Milk? Write the composition of milk. What are the types of pasteurization? What are the advantages of pasteurization? 2+2+2+2
- b) What is "homogenized" milk? Discuss about the common pathogens of milk. 4+4
- c) Describe fully the process of Biscuits & Cookies preparation. 4+4
- d) Write short note on (i) Soap and (ii) Detergent. 4+4
