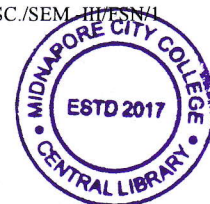


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PG (CBCS)
M.Sc. Semester- III Examination, 2023
FOOD SCIENCE AND NUTRITION
PAPER: FSN 303
(FOOD PROCESSING)

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

The figures in the right-hand margin indicate full marks.
 Candidates are required to give their answers in their own words as far as practicable.

GROUP-A

A. Answer any **FOUR** of the following questions: 4×2=8

1. What is Baking? What are the different types of Bakery products?
2. What is difference between Biscuits and cookies?
3. What are proteins present in rice?
4. What are the materials required for bread production?
5. What is confectionary? What are the different types of confectionary?
6. What are the difference between Crystalline and Non-Crystalline candies?
7. How can you describe different sensory parameters for fermented foods?
8. What is the difference between Jam and Jelly?

GROUP-B

B. Answer any **FOUR** of the following questions: 4×4=16

9. Why media formulation is extremely important for optimizing fermentation process?
10. What is ISO and GMP?
11. What is packaging and discuss the nature of packaging materials.
12. What is a cake icing technique? Write some different techniques for cake icing.
13. Write any five ingredients which are used in bakery products and describe their function.
14. What is the difference between micro oven and induction cooker?
15. Write any two essential and any three optional ingredients which are used in bakery products and describe their function?
16. What are criteria should be maintained for making hard and soft dough biscuits with example?

GROUP-C

C. Answer any **TWO** of the following questions: 2×8=16

13. Write the different Instrumental methods of Wheat flour testing.
14. Write the process flow of biscuit manufacturing.
15. What are the different types of bread making process? Explain.
16. Design a process flow diagram for a fruit based alcoholic beverage line.