

2021

(Held in 2022)

Paper : FPT/FPM-VC-1026

**(Industrial Food Processing)**

(Food Processing Technology/Food Processing and Quality Management)

Full Marks: 60

Time: 3 hours

*The figures in the margin indicate full marks for the question*

**1. Answer the following as directed.**

**1X7=7**

- a) Write the name of one international certification body for food industry.
- b) PFA stands for \_\_\_\_\_. (Fill in the blank)
- c) What is the alcohol percentage of beer and wine?
- d) FBC stands for \_\_\_\_\_. (Fill in the blank)
- e) Write one national agencies name which certification is mandatory for any food manufacturing unit.
- f) \_\_\_\_\_ is the example of chemical leavening agent. (Fill in the blank)
- g) ISO 22000:2005 stands for \_\_\_\_\_. (Fill in the blank)

**2. Answer the following questions:**

**2X4=8**

- a) Define Entrepreneur and Enterprise.
- b) Define conditioning which is one of the methods opted in milling process of wheat.
- c) Give examples of ready to serve beverage, carbonated beverage, non-carbonated beverage and fermented dairy product.
- d) Why knock down process is done during bread manufacturing?

**3. Answer the following (any three):**

**5X3=15**

- a) What is boiler? Write the principles of boiler and what are the different types of boilers?
- b) Define cleaning. What is the difference between wet cleaning and dry cleaning? Write the two advantages of dry cleaning of fruits and vegetables?
- c) What is the difference between Reduction Roller and Rubber Roller? Draw the schematic representation of Wheat Milling Process.
- d) What are the various types of entrepreneur competencies?
- e) Illustrate the characteristics of Entrepreneur?

**4. Answer the following (any three):**

**10X3=30**

- a) Define Entrepreneurial Process. What are the steps involved in an Entrepreneurial Process?
- b) Explain the different types of dryers used in food processing with diagram.
- c) What is flow chart? Write flow chart of the following (any three):
  - i) Packaged Drinking Water Processing Plant
  - ii) Carbonated beverage
  - iii) Wine
  - iv) One bakery product
- d) Explain the different types of mixers used for low or medium viscosity liquids.
- e) What is QA and QC? Write short notes on any two from the following:
  - i) FSSAI
  - ii) Food Safety
  - iii) PFA
  - iv) FPO

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