



Progressive Education Society's
Modern College of Arts, Science & Commerce Ganeshkhind, Pune – 16
End Semester Examination: Jan.2022
Faculty: Science and Technology

Program: B.Voc (FPT)

Semester: I

SET: B

Program (Specific): Food Processing Technology

Course Type:

Class: F.Y. B.Voc (Food Processing Technology)

Max.Marks: 50

Name of the Course: Food science

Course Code: FPT 101

Time: 3 Hr

Instructions to the candidate:

- 1) *There are 4 sections in the question paper. Write each section on separate page.*
- 2) *All Sections are compulsory.*
- 3) *Figures to the right indicate full marks.*
- 4) *Draw a well labelled diagram wherever necessary.*

SECTION: A

Q1. A. Multiple Choice Question

(01 X 6 = 06 M)

- i. _____ gives colour to grain.
a. Seed coat b. Germ c. Pericarp d. None of above
- ii. Cereals are deficient in _____.
a. Lysine b. Methionine c. Gluten d. Tryptophan
- iii. _____ is the property of milk.
a. Acidity b. Specific gravity c. Colour d. All are correct
- iv. 1 gm of fat gives _____ kcal.
a. 9 b. 4 c. 8 d. 2
- v. _____ is the example of micro nutrients.
a. Vitamins b. Fat c. Protein d. None of the above
- vi. Cereals are the good source of _____.
a. Fat b. Carbohydrates c. Vitamins d. Antioxidant

Q1.B. True or False

(01 X 6 = 06 M)

- i. Bran is also called as embryo.
- ii. Poaching is the dry heat cooking method.
- iii. Crushing the food products to smooth structure called as marination.
- iv. Lactose is the sugar present in milk.
- v. Food rich in carbohydrates are called as energy yielding food.
- vi. Pulses are rich in protein and vitamin B.

SECTION: B

Q 2. Explain/Define the following terms

(01 X 6 = 06 M)

- i. Vegetables
- ii. Roasting
- iii. Fortification
- iv. Specific gravity
- v. Milling
- vi. Enlist different soya products

SECTION: C

Q 3. Write Short Note on the following (Any Four)

(03 X 4 = 12 M)

- i. What is blanching, Explain with advantages and disadvantages.
- ii. Explain different functions of food.
- iii. What are the different objectives of cooking?
- iv. Write a short note on marination.
- v. Explain in details nutritional value pulses.
- vi. What is drying, Explain with advantages and disadvantages.

SECTION: D

Q 4. Short answer questions (Attempt any Two)

(05 X 02 = 10 M)

- i. Explain in details different products of wheat.
- ii. Explain structure of egg.
- iii. Elaborate composition and nutritional value of cereal.
- iv. Enlist different methods of cooking and explain any of three of them.

Q 5. Long answer type Questions (Attempt any Two)

(05 X 02 = 10 M)

- i. You are working in dairy as production officer, company need production of different milk products so explain different milk based products possible for production in dairy.
- ii. Explain in details classification of wheat and application of cereals.
- iii. Describe nutritional composition of fruits and vegetables.
- iv. You are working in soya processing industry you need to suggest different soya bean base product so explain different soya product.