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SECOND YEAR (S.Y B.Voc Food Processing Technology)
BVO24103: Indian Traditional Food
(Semester IV)

Program: B.Voc (FPT)

Program Specific: B.VOC (Food Processing Technology)

Course Type: Major

Paper:

Credits: 2

Time: 2 Hours

Max. Marks: 30

SET: A

Instructions to the candidate:

- 1) All questions are compulsory.
- 2) Figures to the right indicate full marks.
- 3) Draw a well labelled diagram wherever necessary.

Q1) Answer the following

[5 X 1= 5]

- a) Define osmosis.
- b) Give full form of IMF.
- c) Enlist examples of traditional sugar confectionary.
- d) Define Fermentation.
- e) Write down the advantages of brining.

Q2) Answer the following (Attempt any 5/7)

[5 X 2 =10]

- a) What is preservation by smoking?
- b) Explain processing of puffed rice.
- c) Which different snack foods are consumed in different regions of India?
- d) Give the names of different traditional foods used for illness.
- e) Which are the traditional methods of food preservation?
- f) Explain the steps involved in traditional method of butter manufacturing.
- g) Enlist the different traditional dairy products and explain any one.

Q3) Answer the following/Write short notes on following (Attempt any 2/4)

[2 X 5 = 10]

- a) Explain Intellectual property rights issues in traditional foods.
- b) Define drying and Give the difference between sun drying and mechanical drying.
- c) What is pickling? Explain the processing and functions of ingredients use for pickling.
- d) Explain the traditional milling process for rice.

Q4) Answer the following (Attempt any 1/2)

[5 X 1 = 5]

- a) Explain classification of food on bases of nature and nutrients.
- b) What are the steps and process involved in modern method of oil processing?
