

Faculty of Science
B.Sc (Food Technology) I-Year, CBCS –II Semester
Regular Examinations -June/July, 2022
PAPER: Fundamentals of Food Technology-II

Time: 3 Hours

Max Marks: 80

Section-A

- I. Answer any *eight* of the following questions (8x4=32 Marks)
1. Composition of milk
 2. Khoa
 3. Pasteurization
 4. Egg proteins
 5. Nutritive value of egg
 6. Egg foams
 7. Slaughter house
 8. Composition of meat
 9. Meat tenderizing enzymes
 10. Prawns
 11. Quality assessment methods of fish
 12. Marine fish

Section-B

- II. Answer the following questions (4x12=48 Marks)
- 13.(a) Write about the nutritive value, sources and types of milk.
(OR)
(b) What is the different government schemes implemented for the quality production of milk.
- 14.(a) Write the composition, structure and quality check of egg.
(OR)
(b) Explain the various functions of egg in cookery.
- 15.(a) Classify poultry and mention its by-product utilization as a manure.
(OR)
(b) Enlist and explain the various methods of preservation of meat and its products.
- 16.(a) Write about the status of fish industry and fish production in India.
(OR)
(b) Explain about the various preservation methods of fish.

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Backlog Examinations –Jan, 2023
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Max Marks: 80

Section-A

- I. Answer any *eight* of the following questions (8x4=32 Marks)
1. Casein, lactose
 2. Pasteurization
 3. Paneer
 4. Green ring formation in egg
 5. Egg Foams
 6. Functions of egg in cookery
 7. Poultry by products
 8. Post mortem changes in meat
 9. Meat tenderization
 10. Marine fish
 11. Salting
 12. shrimps

Section-B

- II. Answer the following questions (4x12=48 Marks)
13. (a) Write about the processing of milk into different milk products.
(OR)
(b) What are the different government schemes implemented for the quality production of milk.
14. (a) Write about the effect of heat on egg proteins and add a note on quality deterioration of egg
(OR)
(b) Write the composition, structure and quality assessment of egg.
15. (a) What is the status of meat industry in India with regards to imports and exports of meat and meat products?
(OR)
(b) Write about the selection and purchasing criteria to be followed while procuring meat and poultry.
16. (a) Classify fish and write their nutritional importance.
(OR)
(b) Explain how to do the quality assessment and check the freshness criteria in fish.

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Section-AI. Answer any *eight* of the following questions (8x4=32 Marks)

1. Nutritive value of milk
2. Standardization of milk
3. Fermented milks
4. Composition of egg
5. Effect of heat on egg proteins
6. Stages of egg foam preparation
7. Meat industry in India
8. Stunning of meat
9. By-product utilization in poultry
10. Fresh water fishes
11. Transport of raw fish
12. Salting of fish

Section-B

II. Answer the following questions (4x12=48 Marks)

- 13.(a) Explain the different techniques of milk processing.
(OR)
(b) Describe the government schemes and entrepreneurship activates in milk production.
- 14.(a) Explain the different approaches to assess egg quality.
(OR)
(b) Describe the structure and nutritive value of egg.
- 15.(a) Describe the various changes after post mortem in meat.
(OR)
(b) Explain the methods of preservation and packaging of meat.
- 16.(a) Describe in detail about storage and transport of raw fish.
(OR)
(b) Describe the methods of shrimp processing.
