

CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE, NUVEM – GOA

POST GRADUATE STUDIES (AFFILIATED TO GOA UNIVERSITY)

M.Sc. (I) Food Technology (Semester I) Examination, February 2022

FTC 106: LAB IN FOOD PROCESSING AND QUALITY MANAGEMENT

Duration: 4 hours (10:00 a.m. to 2:00 p.m.)

Date: 23 February 2022

Max. Marks: 30

Q1. Answer as directed:

(5 x 2 marks = 10 marks)

- a. *Name any 2 types of pastries and provide examples of each.*
- b. *List 4 terms used to describe the cohesiveness of a food product.*
- c. *Archie created a dessert that required the sugar syrup to reach a temperature of 150°C. Answer the following questions related to the product.*
 - i. *Name the stage of sugar cookery*
 - ii. *Name the kind of sugar confectionery*
 - iii. *Give an example of a product obtained by heating sugar to this temperature*
 - iv. *Name the stage of sugar cookery that follows this stage*
- d. *Describe 2 ways of leavening a baked product.*
- e. *What is a souffle?*

Q2. Answer the ticked question:

(3 x 5 marks = 15 marks)

- a. *Elaborate on the use of Thermal Processing of Vegetables*
- b. *Discuss the use of Chemical Additives for Food Preservation*
- c. *List 5 tests commonly used for the detection of food adulteration*
- d. *List 5 CCPs to be adhered to when making commercial cookies*
- e. *What quality attributes of Orange Juice will you check for in order to ensure that your product meets standards?*
- f. *List the steps involved in the manufacture of Ice Cream.*

Q3. Viva & Year's Work/ Journal

(5 marks)

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Duration: 4 hours (10:00 a.m. to 2:00 p.m.)

Date: 24 February 2022

Max. Marks: 30

Q1. Answer as directed:

(5 x 2 marks = 10 marks)

- a. *Explain the concept of food fermentation.*
- b. *List 4 terms used to describe the moisture content of a food product.*
- c. *Suzie created a dessert that required the sugar syrup to reach a temperature of 117°C. Answer the following questions related to the product.*
 - v. *Name the stage of sugar cookery*
 - vi. *Name the kind of sugar confectionery*
 - vii. *Give an example of a product obtained by heating sugar to this temperature*
 - viii. *Name the stage of sugar cookery that precedes this stage*
- d. *Describe 2 ways of mechanically leavening a baked product.*
- e. *What is an emulsion?*

Q2. Answer the ticked question:

(3 x 5 marks = 15 marks)

- a. *Elaborate on the use of Thermal Processing of Fruits*
- b. *Discuss the use of Chemical Additives for Food Preservation*
- c. *List 5 tests commonly used for the detection of food adulteration*
- d. *List 5 CCPs to be adhered to when making commercial pickles*
- e. *What quality attributes of a pizza will you check for in order to ensure that your product meets standards?*
- f. *List the steps involved in the preparation of a shortened cake.*

Q3. Viva & Year's Work/ Journal

(5 marks)