

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

**POST GRADUATE STUDIES (AFFILIATED TO GOA UNIVERSITY)**

**M.Sc. (II) Food Technology (Semester III) 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: 25 February 2022**

**Max. Marks: 30**

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**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. *Felipe created a dessert that required the sugar syrup to reach a temperature of 125°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 chemically leavening a baked product.*
- e. *What is extrusion cooking?*

**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 jams*
- 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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**FTC 106: LAB IN FOOD PROCESSING AND QUALITY MANAGEMENT**

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

**Date: 26 February 2022**

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**Q1. Answer as directed:**

**(5 x 2 marks = 10 marks)**

- a. *Name any 2 methods of cake preparation, and state the differences between the two.*
- b. *List 4 terms used to describe the texture of a food product.*
- c. *Anoop created a dessert that required the sugar syrup to reach a temperature of 164<sup>0</sup>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 precedes this stage*
- d. *Describe 2 ways of leavening a baked product.*
- e. *What is blanching?*

**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 pizzas*
- e. *What quality attributes of marmalade will you check for in order to ensure that your product meets standards?*
- f. *List the steps involved in the manufacture of Apple Pie.*

**Q3. Viva & Year's Work/ Journal**

**(5 marks)**