



'समानो मन्त्रः समितिः समानी'

UNIVERSITY OF NORTH BENGAL

B.Sc. Minor 1st Semester Examination, 2023

UFOOMIN10001-FOOD TECHNOLOGY

Time Allotted: 2 Hours

Full Marks: 40

The figures in the margin indicate full marks.

1. Answer any **five** questions: 1×5 = 5
 - (a) Name two microorganisms associated with milk spoilage.
 - (b) Give two-functions of Phospholipids in human body.
 - (c) Give two examples of non-essential amino acids.
 - (d) What do you mean by tyndallization?
 - (e) What are photolithotrophs? Give example.
 - (f) What do you mean by water activity?
 - (g) Give two examples of proteins.
 - (h) What are the two functional groups present in amino acids?

2. Answer any **three** questions: 5×3 = 15
 - (a) Discuss in brief the effect of freezing in food preservation. 5
 - (b) Discuss the bacterial growth curve with a suitable graphical diagram. 5
 - (c) Write a short note on Pasteurization. 5
 - (d) Give a brief account on association of microorganism with spoilage of canned foods. 5
 - (e) Classify carbohydrates and give examples. What do you mean by rancidity? 2+3

3. Answer any **two** questions: 10×2 = 20
 - (a) What are the factors that affect drying process? Discuss on the various methods of drying and dehydration. 2+8
 - (b) Discuss in brief the methods of disinfection for control of microorganisms. 10
 - (c) What do you mean by Browning reaction? Name one enzyme responsible for browning reaction. What are the various types of Browning? Discuss in detail about them. What are the adverse effects of browning of foods? 1+1+1+5
+2
 - (d) Write short notes on: 5×2 = 10
 - (i) Blanching
 - (ii) Sterilization.

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