

School of Agriculture**Bachelor of Science Honours in Agriculture
Semester End Examination - Aug 2024****Duration : 180 Minutes
Max Marks : 100****Sem II - A1UA208B - Food Processing and Safety Issues**General Instructions*Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

- 1) Name one process used for the preservation of Milk? K1(2)
- 2) Explain the principles and benefits of U.H.T. pasteurization in dairy product manufacturing? K2(4)
- 3) Illustrate U.H.T. pasteurization and its significance in ensuring product safety and stability. How does it impact the shelf life of dairy products? K2(6)
- 4) Construct the steps flow chart involved in the manufacturing of paneer, discussing key factors that influence its texture and quality? K3(9)
- 5) Construct the differentiate between pasteurization and sterilization, emphasizing their distinct methods and purposes in food preservation K3(9)
- 6) Interpret the any five food processing methods and write their principle of each? K5(10)
- 7) Analyse the neutralization process in milk processing, emphasizing its purpose and how it influences the final product? K4(12)
- 8) Justify the key steps involved in the industrial production of Cream, Butter, Ghee, Dahi, and Yogurt & highlight the primary raw material used? K5(15)
- 9) Justify definition of food, Nutrients in Food, and write their importance, functions and dietary sources of each nutrient? K5(15)
- 10) Elaborate the manufacturing process of Khoa, Evaporated milk, condensed milk, WMP, SMP, and Paneer & write source of each? K6(18)