

Savitribai Phule Pune University
Anekant Education Society's
Tuljaram Chaturchand College, Baramati
B.Voc. Food Processing and Post-Harvest Technology
Semester Examination, March 2019-20
Semester II Paper FP - 6, Food Science-II

Marks: 50

Q1.A. Fill in the blanks & rewrite the following.

1. The yolk of egg is enclosed in a sac called _____
2. Beneath the germ spot extends a white part called _____
3. Egg shell contains _____%
4. The term meat refers to muscle of _____
5. Biological value of egg is _____
6. Biological value of milk _____
7. Biological value of fish is _____
8. Milk is the normal secretion of the _____ gland.
9. All solids in milk known as _____
10. All solids in milk known as _____
11. Milk can be separated into its principle component _____ & _____ % of fat present in cow's milk
12. _____ % of water present in milk.
13. The main component in olive oil is a monounsaturated fatty acid called _____
14. Rice bran oil is rich in vitamin _____
15. Mustard seeds also known as _____
16. Chicken of 8 to 10 weeks of age known as _____
17. Chicken usually over 10 months of age known as _____
18. Fish is an excellent source of _____
19. Carcas quality, usually refers to _____ & _____
20. Large pieces of tough meat are cooked in sufficient water until tender is known as _____
21. Botanical name of coffee is _____
22. _____ is an alkaloid substance producing the stimulating properties in coffee
23. _____ present in tea having antioxidant property
24. The bright orange colour in black tea beverages is due to _____
Content
25. Botanical name of cocoa is _____
26. _____ % of protein content present in cocoa bean

27. The fermented beans contains _____% of water during curing of cocoa beans
28. _____ is known as wine yeast
29. Squash contains _____% of fruit juice & _____% of sugar
30. _____ is known as Father of white revolution

B. Define the following terms.

1. Beverages
2. Milk
3. Casein
4. Milk pasteurization
5. Processing of milk
6. Homogenization of milk
7. Evaporated milk
8. Milk substitute
9. Market milk
10. Khoa
11. Artificial sweetener
12. Fat
13. Hydrogenation
14. Winterization
15. Flavor reversion
16. Smoking point of fat
17. Emulsion
18. Rancidity
19. Ovalbumin
20. Candling
21. Curing of meat
22. Poultry
23. Fish
24. Decaffeinated coffee
25. Withering in coffee
26. Wine
27. Fruit juice concentrates
28. Carbonated beverages
29. Malted beverages
30. Preservation

Q. 2 Short notes

1. Enzymes present in milk
2. Nutritional importance of milk
3. Milk protein
4. Composition of milk
5. Artificial sweetener
6. Forms of sugar
7. Reaction of sugar
8. Composition & nutritive value of fat
9. Refining & processing of fats
10. Hydrogenation of fat
11. Winterization of fat
12. Oils from palm
13. Fat substitutes
14. Composition & nutritive value of egg
15. Role of egg in cookery
16. Fat in egg yolk
17. Classes of meat related products
18. Classification of poultry
19. Sausages
20. Composition of nutritive value of fish

Q. 3 Long notes

1. Pasteurization & its types
2. Judging & grading of milk
3. Physico-chemical properties of milk constituents
4. Role of milk & milk products in cookery
5. Characteristics & uses of sugar
6. Types of sugar
7. What is the superiority of olive oil over other oils
8. Methods of cooking in meat
9. Tea processing
10. Cocoa processing

Q.4 Answer in detail

1. Role of fat or oil in cookery
2. Classification of fat
3. Structure of egg
4. Quality of egg
5. Composition & nutritive value of meat

6. Post mortem changes of meat
7. Classification of fish
8. Storage & preservation of fish
9. Coffee processing
10. Classification of beverages