

SARDAR PATEL UNIVERSITY
EXTERNAL THEORY EXAMINATION
M.Sc. (Home Science) III Semester (FN/FBT)

5th December, 2012, Wednesday

2.30 p.m. to 5.30 p.m.

PH03CFDN02/PH03CFBT04 : Food Designing & Product Development

Total Marks : 70

Note : All the questions are compulsory.

Figures on the right side indicate marks.

Q.1 Choose the correct option :

(08)

1. A group of related food products by the same manufacturer is known as...
 - a) Product line
 - b) Product range
 - c) Product category
 - d) None of the above

2. Soybean contains _____ as a special functional component
 - a) Catechin
 - b) Diadzin
 - c) tannin
 - d) anthocyanin

3. Supplementation of nutrients which are lost during processing is know as.....
 - a) Fortification
 - b) Enrichment
 - c) Restoration
 - d) None of the above

4. Olestra is a....
 - a) Artificial sweetener
 - b) Fat replacer
 - c) Flavouring agent
 - d) Preservative

5. Final brix to know end point of jelly preparation is
 - a) 35°Bx
 - b) 55° Bx
 - c) 65° Bx
 - d) 75°Bx

6. All purpose flour pre-blended with baking powder and salt is known as....
- Bread flour
 - Self raising flour
 - Graham flour
 - Enriched flour
7. Fructo oligosaccharide is a type of.....
- Probiotic
 - Prebiotic
 - Synbiotic
 - None of the above
8. Basic point considered while designing a product for sports person is.....
- Product should contained more amount of water
 - Product should contained more amount of energy
 - Product should contained more amount of electrolyte
 - All of the above

Q.2 State true or false with justification : (any seven)

(14)

- Yeast is very important ingredient for bread preparation.
- Vacuum packaging is the best technique to increase shelf life of the product.
- Standardization is very important step in food product development.
- High temperature treatment in food preparation always leads to deterioration of sensory attributes.
- Glycemic index of food is important consideration while designing food product for diabetes.
- Prebiotic and probiotic both are related to bacteria.
- Soy bean based food product is considered as the best food for menopausal females.

Q.3 (A) Define food formulation? How can you finalize formulation of new product development? (06)

Q.3 (B) Write the detailed procedure of bread preparation with its standard formulation. (06)

OR

Q.3 (B) Write the different forms of pectin with its importance in food product designing. (06)

(P.T.O.)

Q.4 (A) Define functional food. Write about different components included under functional foods. (06)

Q.4 (B) Write the importance of nutritional consideration in food product development. (06)

OR

Q.4 (B) Packaging and labelling are important part of food product. Justify the statement (06)

Q.5(A) Define convenience food. Explain the categories of convenience food with appropriate examples. (06)

Q.5 (B) Write a detailed note on food product for menopause. Emphasis on important points while designing this product. (06)

OR

Q.5 (B) What are the major morbidities in adult population in India? Which functional ingredients you will include while designing product for the same. (06)

Q.6 (A) What is market research ? How does market survey helpful to develop new food product ? (06)

Q.6 (B) Write a note on space food. (06)

OR

Q.6 (B) Write the modern technologies involved in the field of food designing. (06)
