

2025

SKILL ENHANCEMENT COURSE

Course Name : Bioresources in Food Processing

Course Code : FPT-SEC-1013

Full Marks : 30

Time : 1½ Hours

The figures in the margin indicate full marks for the questions.

1. Fill in the blanks : 1x5=5
 - a) The full form of FEFO
 - b) is a term derived from combination of two words 'nutrition' and 'pharmaceutical'
 - c) Whey drink is a of milk.
 - d) Prebiotics serves as for probiotics.
 - e) GMO stands for
2. Answer **any five** questions from the following : 2x5=10
 - a) Differentiate between probiotics and prebiotics.
 - b) What are functional foods ? Give an example.
 - c) What is sampling ?
 - d) What are underutilized bioresources ? Give two examples.
 - e) What are synbiotics ? Give an example.
 - f) Explain the concept of raw materials with a suitable example of raw materials used in a bakery industry.
 - g) Explain with a suitable example the concept of primary processing.
3. Answer **any three** from the following questions : 5x3=15
 - a) What are bio-resources ? Explain briefly the different types of bio-resources mentioning a suitable example for each type. 1+5=5

- b) What are micro-organisms ? Explain briefly the beneficial role of micro-organisms in food processing. Mention two industrially important micro-organisms used in food processing. $1+3+1=5$
- c) What is poultry ? Mention the selection criteria for poultry meat to be used for manufacturing poultry food products. $1+4=5$
- d) What are pulses ? Why are pulses known as poor man's meat ? Mention two selection criteria of plant-based raw materials for preparation of various products. $1+2+2=5$
- e) Explain the concept of a sample and population with a suitable diagram. Mention the importance of sampling in food industry. $3+2=5$
