

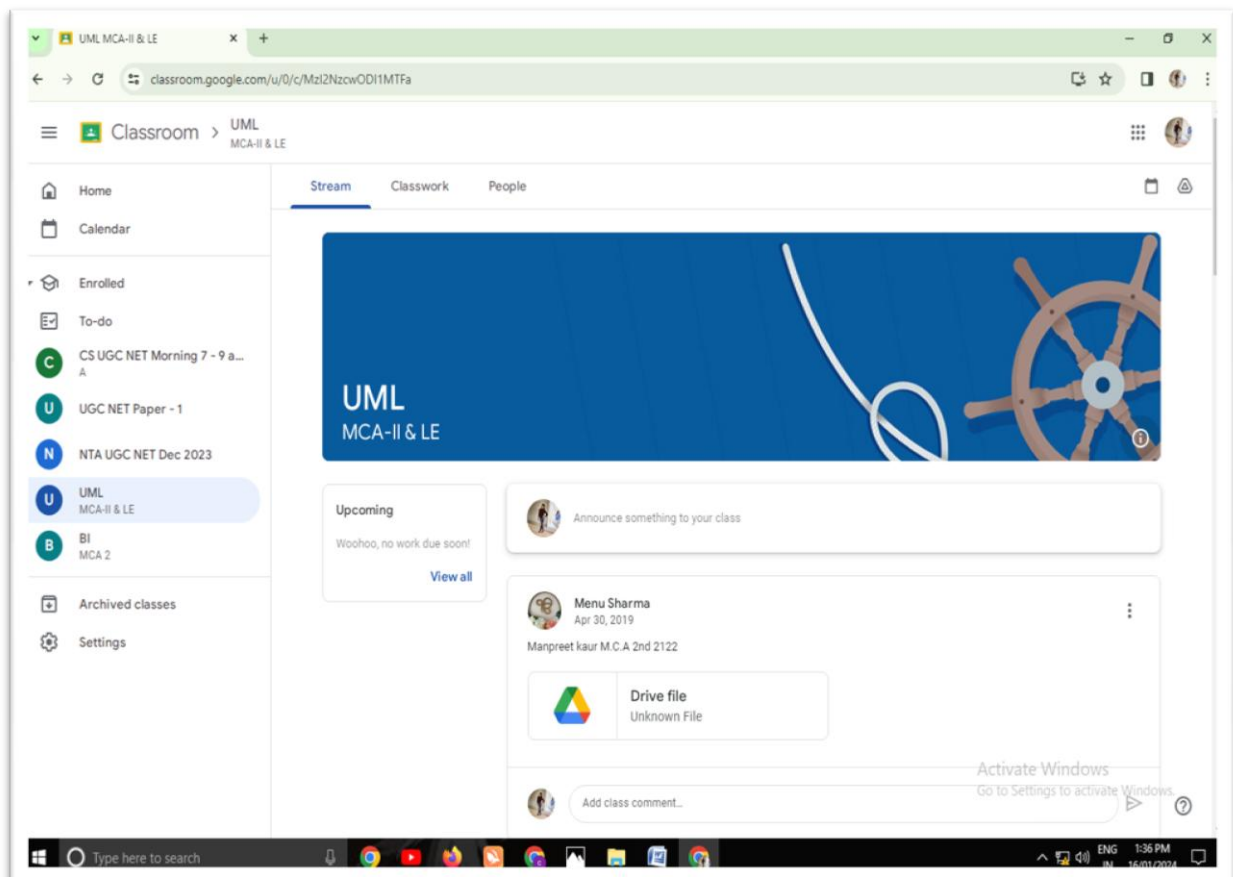
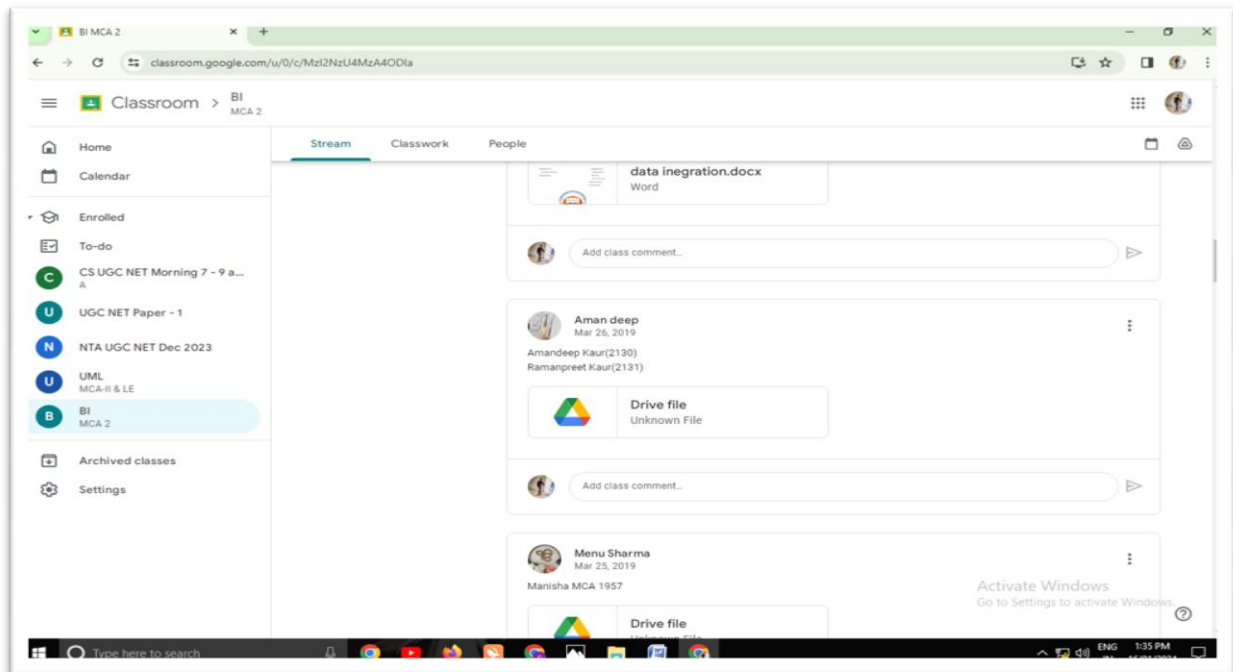
# ਗੁਰੂ ਨਾਨਕ ਕਾਲਜ ਬੁਢਲਾਡਾ

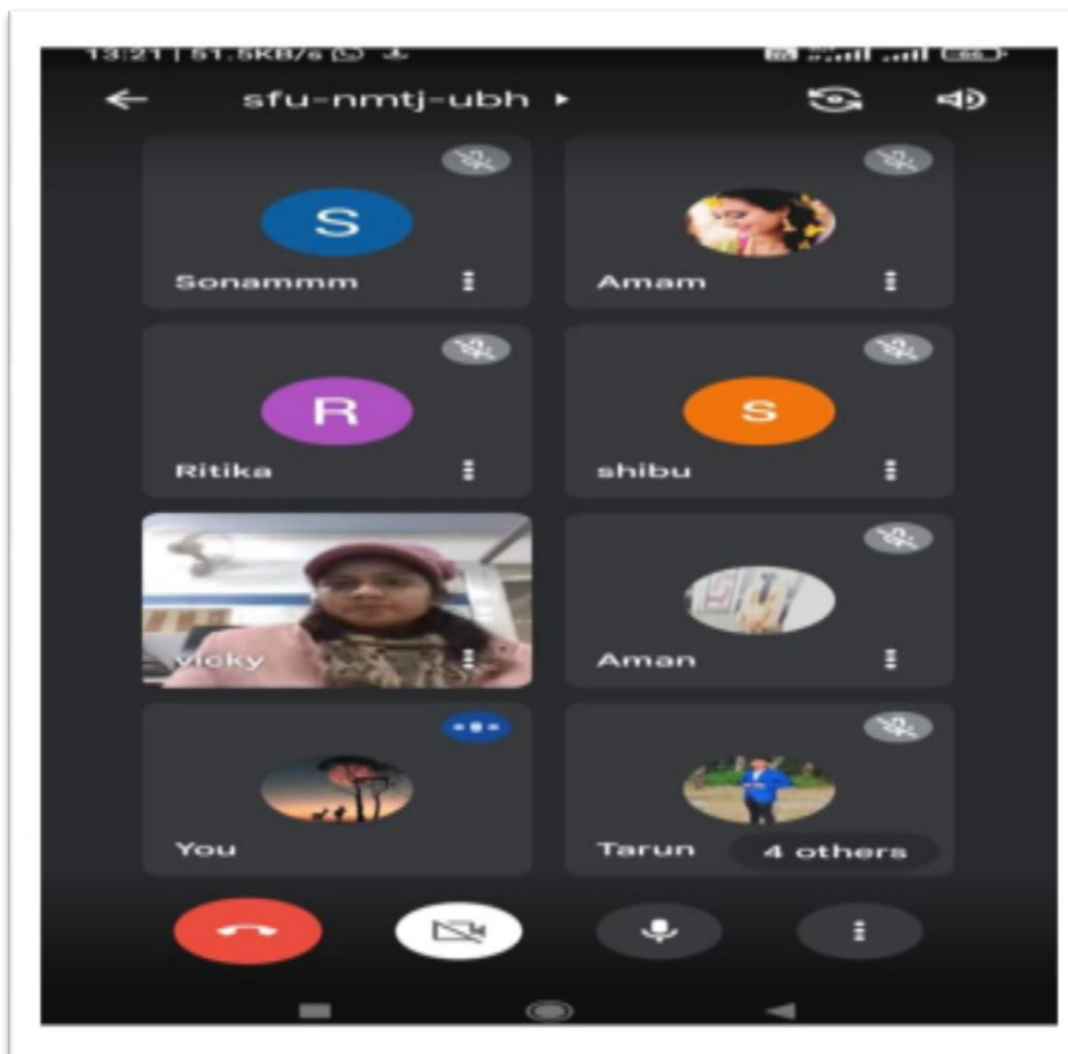
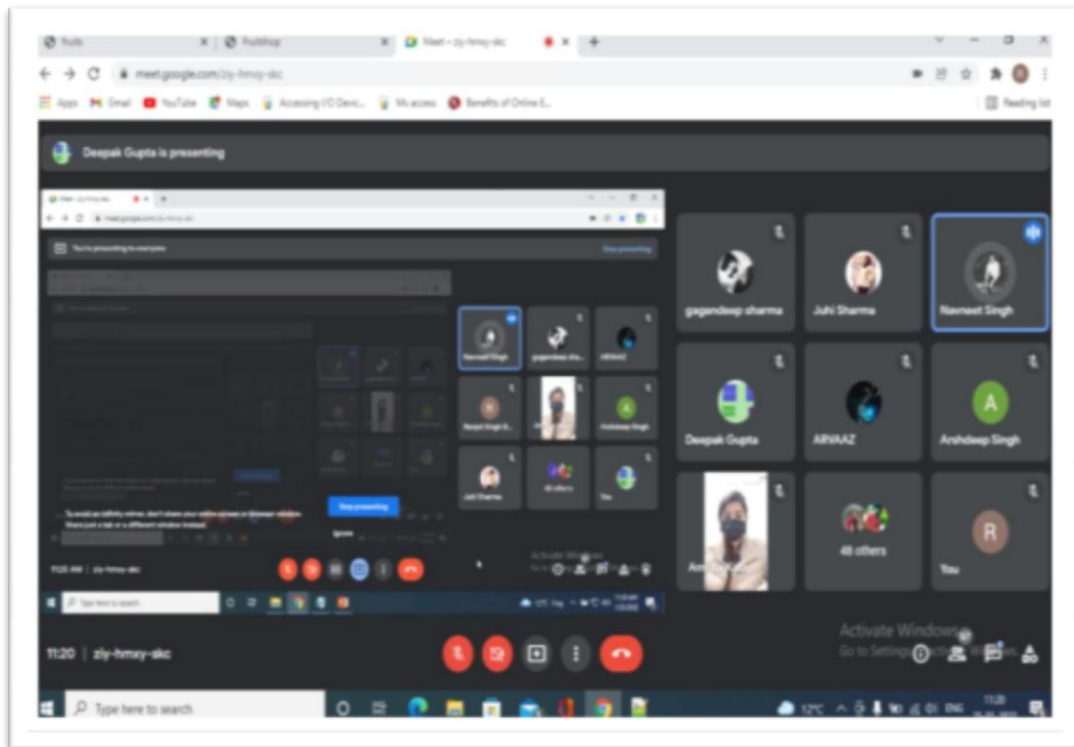
ਸ਼੍ਰੋਮਣੀ ਗੁਰਦੁਆਰਾ ਪ੍ਰਬੰਧਕ ਕਮੇਟੀ, ਸ੍ਰੀ ਅੰਮ੍ਰਿਤਸਰ ਸਾਹਿਬ ਦੇ ਪ੍ਰਬੰਧ ਅਧੀਨ  
ਪੰਜਾਬੀ ਯੂਨੀਵਰਸਿਟੀ, ਪਟਿਆਲਾ ਨਾਲ ਸਬੰਧਤ  
ਨੈਕ ਵੱਲੋਂ 'ਏ++' ਗਰੇਡ ਪ੍ਰਮਾਣਿਤ  
ਡੀ.ਬੀ.ਟੀ. ਭਾਰਤ ਸਰਕਾਰ ਵੱਲੋਂ 'ਸਟਾਰ ਕਾਲਜ ਸਕੀਮ' ਪ੍ਰਾਪਤ  
ਭਾਰਤ ਸਰਕਾਰ ਵੱਲੋਂ 'ਸਕਿੱਲ ਹੱਬ' ਸੰਸਥਾ ਦਾ ਰੁਤਬਾ ਪ੍ਰਾਪਤ

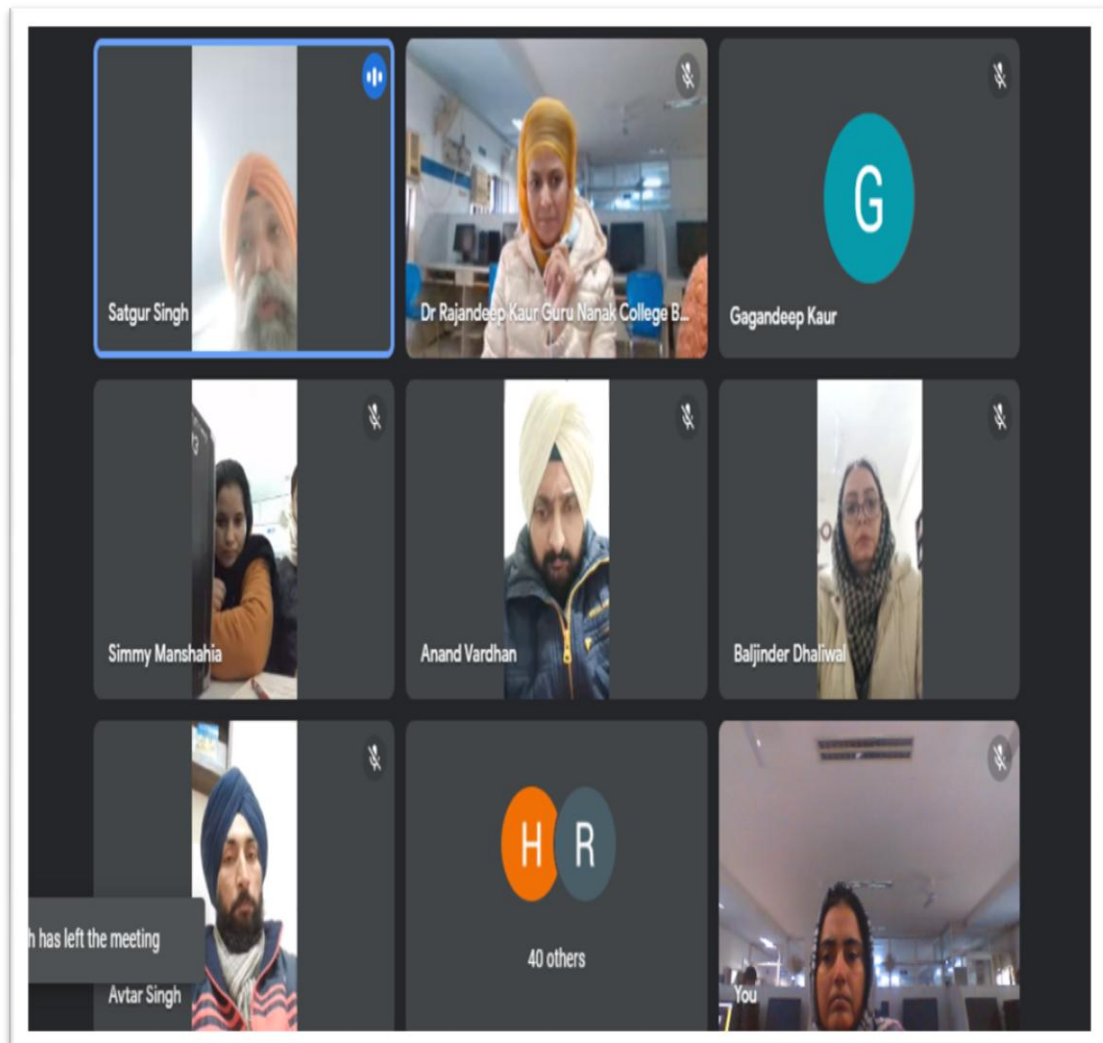
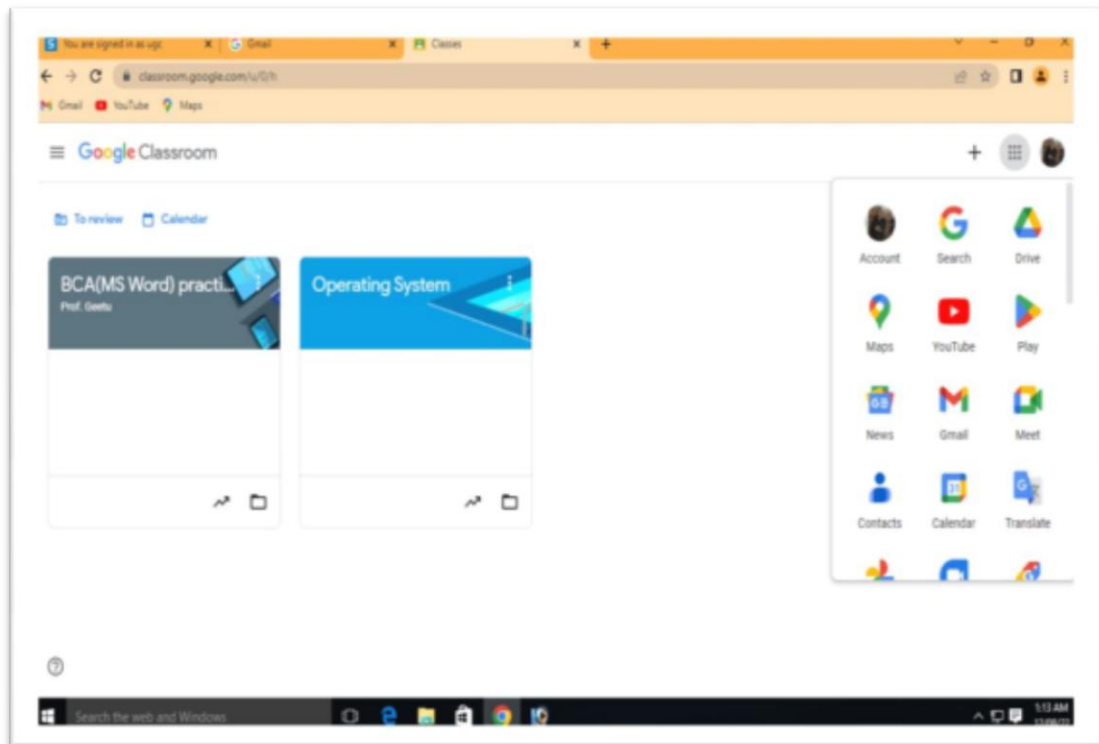


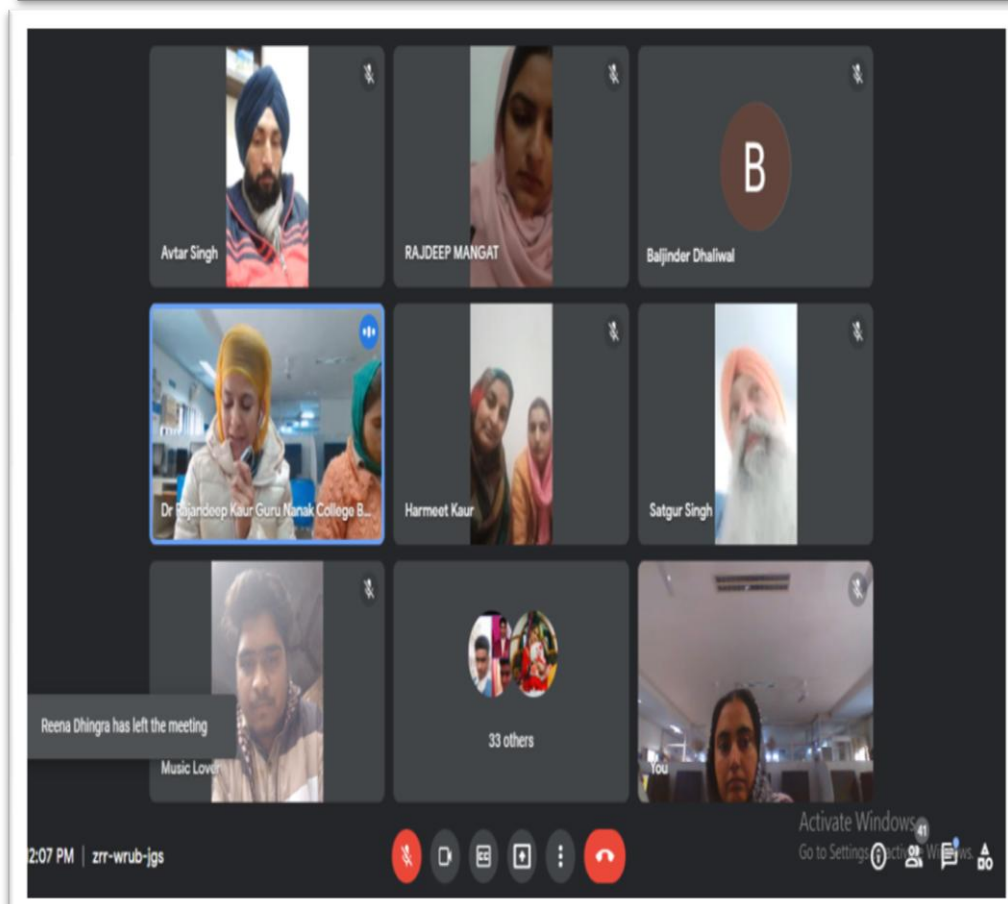
# Guru Nanak College Budhlada

Under the Management of S.G.P.C., Sri Amritsar Sahib  
Affiliated to Punjabi University, Patiala  
NAAC Accreditation "A++" Grade  
Selected under 'Star College Scheme' by DBT, GOI  
'Skill Hub' Institute Selected by NSDC, Govt. of India









## B. Voc. FP- 1st



Share with your class...

**Manpreet Reddu**

Nov 26, 2022



Spray drier

1 attachment

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Documentation

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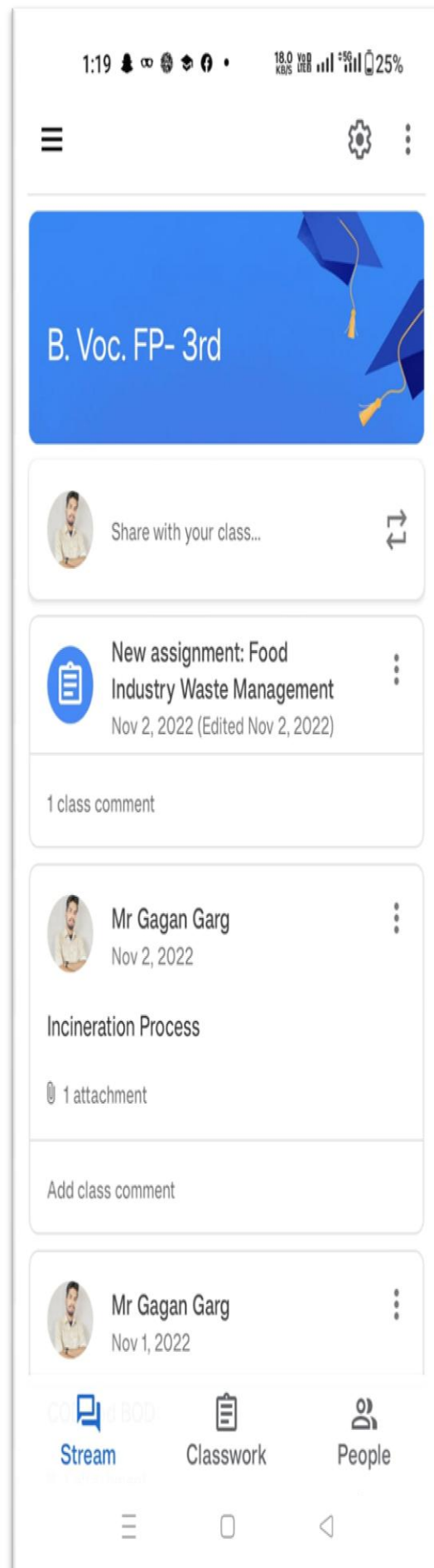
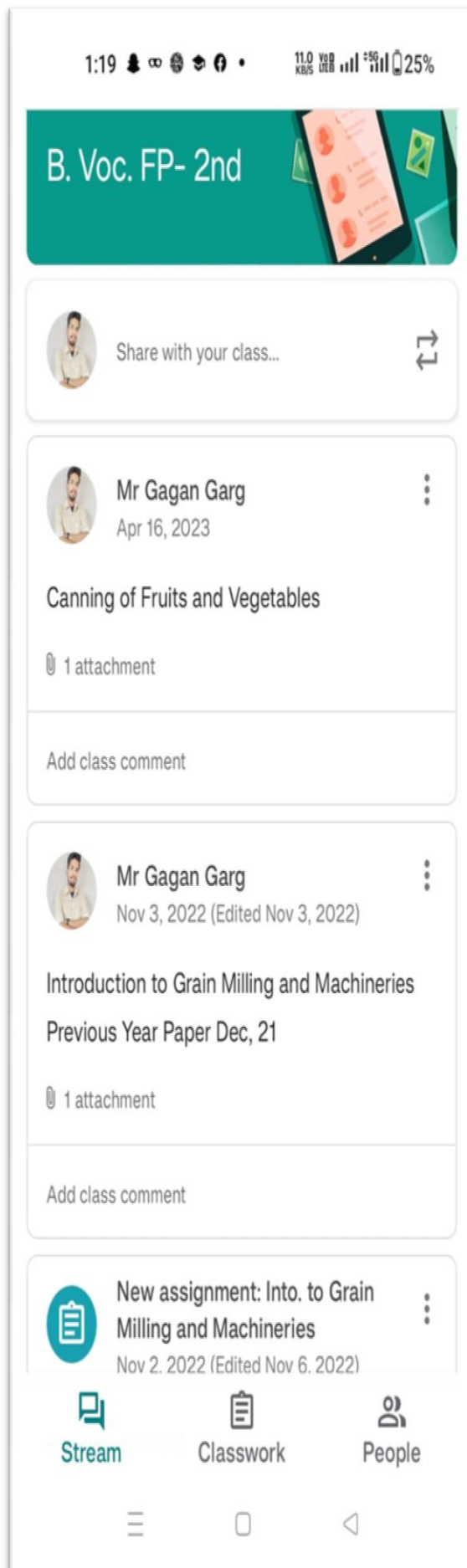
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**People**



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Assignment topics (Basics of food processing)

**Assignment Topics**

**Class: B. Voc. Food Processing- 1<sup>st</sup>**

**Subject Name: Basics of Food Processing**

**Subject Code: FDPB1104T**

**Roll no. 11001 to 11010**

1. Define Food Processing. What is the need and scope of food processing industry in India?
2. Explain the following methods of food processing:
  - (a) Milling
  - (b) Frying.

**Roll no. 11011 to 11020**

1. What are Ultra violet and ionizing radiations? Describe their role in food processing industry.
2. Explain the following methods of food processing:
  - (a) Baking
  - (b) Milling

**Roll no. 11021 to 11030**

1. What are chemical preservatives? Explain the different types of chemical preservatives used for food preservation.
2. Explain the following methods of food processing:
  - (a) Fermentation
  - (b) Roasting.

**Roll no. 11031 to 11040**

1. Explain Food Preservation by Drying?
2. Explain the following methods of food processing:
  - (a) Boiling
  - (b) Grilling.

**Roll no. 11041 to 11050**

1. Explain any three methods of Food Preservation by Heat.
2. Explain Food Preservation by Smoking and Curing.

**Roll no. 11051 to 11060**

1. Describe the following:
  - (a) Extrusion and its applications in food processing.
  - (b) High Pressure Processing and its applications in food processing.
2. What is principle of microwave cooking? Explain its advantages and limitations.

**Roll no. 11061 to 11065**

1. Differentiate the following:
  - (a) Reverse osmosis and Ultrafiltration.
  - (b) Curing and Pickling.
2. What are Ultra violet and ionizing radiations? Describe their role in food processing industry.

Add class comment

Department of Food Processing GNC, Budhlada  
Nov 25, 2022

Assignment topics ( Documentation)

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B. Voc. FP- 3rd

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Mr Gagan Garg

Students

Ajay Kumar

DEEPINDER SINGH

Lovepreet Kaur

Pallavi Sharma

Pardeep Singh

Ranveer Singh Sekhon

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