



FOOD SCIENCE & TECHNOLOGY

Conventional/Objective Textbook for Competitive Exams
GATE, ICAR- JRF, SRF, NET, ARS, ICAR/UGC/CSIR Fellowships,
Food Analysts, FSO, FCI, ECI, PG & Ph.D., CET etc.

The present book aims to provide complete and simplified reach out to understanding the basic concepts of Food Science and Technology to the students of Food Technology, Food processing, Food Process Engineering, Post Harvest Engineering & Technology, Dairy Science and Home Science (Foods and Nutrition) etc. The topics covered under this book are objective notes and multiple choice questions on the various aspects food science and technology which includes Fruits and Vegetable Processing, Cereals, Legumes and Oilseeds Processing, Dairy science & Technology, Meat, Poultry and Fish processing Technology, Food Microbiology & Food Biotechnology, Food Packaging, Food analysis, Food Engineering, Food Additives, Spices & flavor Technology, Food Safety and Quality etc. The efforts have been made to cover almost all important aspects of Food Science and Technology in order to provide the updated information in the form of MCQs and relevant short notes for the academicians, students, researchers etc.

This book is highly beneficial to those students preparing for higher studies or appearing for various competitive examination such as GATE, ICAR- JRF, SRF, NET, ICAR/UGC/CSIR fellowships, Food Analysts, Food Safety Officers, Assistant Commissioners (Food Safety), Common Entrance Test (CET) conducted for PG & Ph.D. program, Technical Officers/Assistant Directors in Food Corporation of India (FCI) & Export Council of India(ECI), various technical posts of state & central government, Public sectors undertakings, MNCs etc.

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Unit I: Food Processing Technology

1. Fruits and Vegetable Technology
2. Cereals, Legumes and Oilseeds Processing
3. Dairy Technology
4. Food Packaging
5. Meat, Poultry and Fish Processing
6. Food Additives, Spices and Flavour Technology

Multiple Choice Questions on Food Processing Technology

Answer Key of Food Processing Technology

Unit II: Food Chemistry and Nutrition

Multiple Choice Questions on Food Chemistry And Nutrition

Answer key of Food Chemistry and Nutrition

Unit III: Food Microbiology

Multiple Choice Questions on Food Microbiology

Answer key of Food Microbiology

Unit IV: Food Engineering

Multiple Choice Questions on Food Engineering

Answer key of Food Engineering

Unit V: Food Safety and Quality

Multiple Choice Questions on Food Safety and Quality

Answer key of Food Safety and Quality

