

МИНИСТЕРСТВО ОБРАЗОВАНИЯ И НАУКИ РОССИЙСКОЙ ФЕДЕРАЦИИ

ФЕДЕРАЛЬНОЕ ГОСУДАРСТВЕННОЕ БЮДЖЕТНОЕ ОБРАЗОВАТЕЛЬНОЕ

УЧРЕЖДЕНИЕ ВЫСШЕГО ОБРАЗОВАНИЯ

«ДОНСКОЙ ГОСУДАРСТВЕННЫЙ ТЕХНИЧЕСКИЙ УНИВЕРСИТЕТ»

Кафедра «Научно-технический перевод и профессиональная коммуникация»

#### Методические указания к выполнению контрольной работы

#### для студентов магистрантов заочной формы обучения направлений

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### Общие требования к выполнению контрольной работы

Контрольная работа должна быть выполнена в отдельной тетради. На обложке тетради необходимо указать: факультет, курс, номер группы, фамилию, имя и отчество, дату, номер контрольного задания.

Вариант контрольной работы определяется по последней цифре зачетной книжки: 1,2,3 – 1 вариант; 4,5,6 – 2 вариант; 7, 8 – 3 вариант; 9, 0 – 4 вариант.

Первую страницу необходимо оставить чистой для замечаний и рецензии преподавателя.

Все предлагаемые к выполнению задания переписываются на левой стороне разворота тетради, а выполняются на правой.

Контрольная работа должна быть написана четким почерком, для замечаний преподавателя следует оставить поля.

Контрольная работа, выполненная не полностью или не отвечающая вышеприведенным требованиям, не проверяется и не засчитывается.

Проверенная контрольная работа должна быть переработана магистрантом (та часть ее, где содержатся ошибки и неточности перевода) в соответствии с замечаниями и методическими указаниями преподавателя. В той же тетради следует выполнить «Работу над ошибками», представив ее на защите контрольной работы.

**Вариант 1**

**I. Translate the text into Russian**

**Mother dough in bread making**

Bread is a consumer product that integrates the table of most homes, either to accompany meals or as the only food. The bread making in mold is a complex process in which the dough may consist of flour, water, yeast, sugar, salt and fat, and then it is fermented and baked . By other hand, the French bread is obtained by kneading, fermentation and baking of only flour, water, yeast and salt. When choosing a food, sensory perception is very important, so that the manufacturer always tries to meet the needs of consumers. Therefore, in addition to traditional ingredients, nowadays is added to the preparation, gluten, oxidants, emulsifiers, preservatives, enzymes, fat among other components that are intended for the production of a product more appetizing and of good quality. Bread staling, leads to degradation of the overall quality and especially of the flavor, followed by the growth of molds. Therefore, several methods have been proposed to deal with this problem such as the use of chemical additives, application of aseptic technologies or employment of new sourdough starter cultures. In making bread, fermentation is a vital step for quality, since it depends on several characteristics of the final product, such as bread volume and crumb's alveoli. The microorganisms responsible for fermentation are yeasts and various factors influencing on their activity are chemicals such as pH, nutrient availability and the presence of substances capable of blocking or inhibiting the fermentation activity. Yeast can be used as commercial biological or natural. Commercial yeast is a pure strain of Saccharomyces cereviceae, obtained by industrial processes and sold as compressed yeast or dehydrated active yeast. Occurs mainly, alcoholic type, slightly acidic, and its action is predictable and reproducible under appropriate conditions of manufacturing . This yeast has been the most studied, and have identified genes responsible for the production of various metabolites of fermentation as the ethyl alcohol. The use of natural yeast is one of the oldest processes in the production of breads. This natural yeast is a heterogeneous population of yeasts and lactic acid bacteria resulting from a fermentation of a flour dough and water. These lactic acid bacteria are the main responsibilities for producing amino acids that contribute to the flavor of the product. The bread flavour is considered as the most important attribute consumer acceptability. Non volatile components provide basic tastes such as sweet, sour, salty, bitter, etc. While volatile compounds, despite being in very low concentrations, contribute to the overall flavour of the bread .

Fermentation performed with sourdough is slower and more acidic than that produced with commercial yeast. The formations of different acids have different effects on the fermentation and baking process, depending on the concentration in which they are. A small amount of lactic acid favours the development of Saccharomyces preventing the growth of other microorganisms and gives a more elastic dough, whereas the acetic acid have a negative effect on the characteristics of gluten, causing a short and stiff dough. It is essential that the amount of acid be in optimal proportions, the lactic/acetic ratio should be 3/1 to provide to the dough acidity greater than that obtained with the use of commercial yeast. The advantages of using natural yeast with respect to the commercial are: a) better preservation of the product due to the greater acidity of the mass that retards the development of fungi, b) the flavour and aroma accentuated by the formation of volatile organic compounds and aromatic products which are formed during cooking between amino acids and sugars and c) the consumption of bread made with natural yeast brings a nutritional benefit because of the acidic mass makes decrease postprandial glucose response and increase the bioavailability of minerals of bread .

**II. Make the summary of the text. Use the following phrases:**

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**III. Make the abstract of the text.**

**IV. Write 10 key words of the text and translate them into Russian.**

**Вариант 2**

**I. Translate the text intoRussian**

**Chocolate tempering kettles**

Kettle tempering has been used in batch form for very many years, but is no longer seen in modern large-scale chocolate manufacture, although it is sometimes used by small confectioners. However due to its exemplary role, the stirred vessel type of reactor with its pronounced back-mixing properties is still of interest for comparison with other temperers. When it has good wall scraping and radial/axial mixing rotor-/stator elements, it is an almostideal homogenizing crystallizer, although a rather long residence time is required. The kettle is basically a stirred tank whose temperature can be controlled within the appropriate range. It is even possible to adapt kettles to work continuously, by metering chocolates in at the base and overfl owing out at the top or vice versa. Additional control can be gained by feeding into a second kettle, once again in at the top and metering the chocolate out at the base. The ‘time period’ is determined by the volume of the kettles and the volume flow rate. It can have major advantages over some other types of temperer, probably the most important being the maturity ‘time period’, which can be from one to two hours, resulting in a high-temperature usage chocolate. Further advantages are as follows:

(1) Simplicity of all mechanical parts.

(2) A simple, easily maintained agitator.

(3) Bearings are mounted outside the product contact area, hence do not have wear or contamination problems associated with pressurized systems.

(4) As there is no pressure in the equipment and no seals are required (they are, however, advisable in order to retain the lubrication oil).

(5) Kettles are easy to drain and clean (and can be seen to be clean), which is a prime consideration when changing different colours of chocolate or non-compatible coatings.

(6) Particulate ingredients can be added (nuts, raisins, crystals of sugar) at a suitable point, provided the exit pump is slow-running with a large swept volume designed for particulate matter (in fact chocolate kettle tempering embodies most of the criteria needed for high-quality tempering).

Major disadvantages are a longer start-up time and a greater floor space requirement, when compared with vertical tempering machines. The trend for modern continuous tempering machines during the past two decades has gone towards speeding up crystallization kinetics by applying higher shear rates and also slightly lower cooling temperatures in order to achieve higher throughput rates. Consequently there tends to be shorter residence times. It is certainly a challenge to the manufacturers of tempering machines to try to match the good mixing homogeneity and ‘maturation’-capability achievable in kettle-type units and this has not always been met with some designs of temperers.

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**Вариант 3**

**I. Translate the text into Russian**

**Boiling the Sap**

It is not known for sure who first discovered the technique of collecting sap and cooking it into maple syrup, but when the first Europeans arrived in North America and had contact with the Native American tribes of the eastern woodlands, they report stories about the consumption of maple sap in Indian lore. Here is a quote from a British Royal Society paper written in 1685: "The Savages of Canada, in the time that the sap rises, in the Maple, make an incision in the Tree, by which it runs out; and after they have evaporated eight pounds of the liquor, there remains one pound as sweet ...."A publication in 1912 by the Vermont Maple Sugar Makers' Association credits both Native Americans and French Canadians with "passing on the secrets of sugarmaking." Maple syrup and maple sugar became the household sweetener in the Canadian and American colonies throughout the nineteenth century, instead of refined white cane sugar, raw sugar, or molasses. Maple trees were readily available and a supply of syrup and sugar cakes could be made for the year ahead.

The boiling of the sap takes place in a "sugarhouse". This is a simple building that shelters boiling operations that is usually uninsulated, with a steam vent in the roof, a concrete floor and space for the evaporator, fuel (either wood or oil) to heat the evaporator and sap storage. The sugarhouse is often located at the base of a hillside and accessible by a road. Sap is highly perishable and must be boiled at once to make fine syrup. The sap is heated in an "evaporator", which causes large amounts of water to be driven off as steam, leaving syrup. Most evaporators consist of a long firebox (known as the arch) for a wood fire or an oil burner underneath and have shallow, partitioned pans above the heat. The typical sugarmaking evaporator is about five or six feet wide and 16 feet long. After a roaring fire has been started, the cold sap enters the unit at one corner in the rear and moves slowly in a zig-zag flow in the evaporator, around the partitions, steadily increasing in thickness and sugar density. Additional cold sap is fed into the unit in a steady drizzle, float valves maintain the fluid levels and the finished syrup, scalding hot (around 217° F), is filtered and drawn off near the front of the evaporator. When you realize that such an evaporator can process six or seven 40-Gallon barrels of sap in an hour, you can understand how much steam is created which can be seen for miles around, billowing up from the sugarhouse. It is this boiling process that produces the great maple flavor. Just the right amount of cooking time is crucial! Too much cooking will cause the sugars to start to caramelize, the syrup will darken and a lower-grade syrup is produced; or even worse, it can boil over and scorch, ruining the entire batch! The sugarmaker tests for doneness by holding up a scoop of syrup and letting it drip, watching for "aproning", when the syrup comes off the scoop in a slow curtain or sheet. A thermometer and hydrometer are also employed to ensure perfect density. These days, a few large operations use superfast evaporators and/ or reverseosmosis units which substantially speed up the boiling time. However, the majority of sugarmakers are without these latest technological enhancements. When the hot sap is ready and has cooled to 180°-200° F, it is poured into containers such as glass, metal cans, or plastic. While some traditionalists prefer their syrup in metal cans, the new high-density plastic jugs are gaining favor, and some prefer to display the natural beauty of syrup in sparkling clear glass.

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**Вариант 4**

**I. Translate the text into Russian**

**Yogurt**

Yogurt is a semi-solid fermented product made from a heat-treated standardized milk mix by the activity of a characterizing symbiotic blend of Streptococcus thermophilus (ST) and Lactobacillus delbrueckii subsp. bulgaricus (LB) cultures. In addition to mandatory cultures, commercial yogurt contains adjunct cultures, primarily Lactobacillus acidophilus, Lactobacillus casei, and Bifidobacterium spp. Yogurt is produced from the milk of various animals (cow, water-buffalo, goat, sheep, yak, etc.) in various parts of the world. Cow's milk is the predominant starting material in industrial manufacturing operations in the US. In order to achieve a custard-like semi-solid consistency, the cow's milk is fortified with dried or condensed milk. Vitamin addition at a level of 2000 IU of vitamin A and 400 IU of vitamin D per quart (846 mL) is allowed. Permissible dairy ingredients are cream, milk, partially skimmed milk, skim milk, alone or in combination. Other optional ingredients include concentrated skim milk, non-fat dry milk, buttermilk, whey, lactose, lactalbumins, lactoglobulins, or whey modified by partial or complete removal of lactose and/or minerals. These ingredients are used to increase the non-fat solids content of yogurt, provided that the ratio of protein to total non-fat solids of the food and the protein efficiency ratio of all protein present shall not be decreased as a result of adding such ingredients. In addition, sweeteners such as sucrose, invert sugar, brown sugar, refiner’s syrup, molasses (other than blackstrap), high fructose corn syrup, fructose, fructose syrup, maltose, maltose syrup, dried maltose syrup, malt extract, dried malt extract, malt syrup, dried malt syrup, honey, maple sugar, except table syrup may be used. The regulations allow flavoring ingredients, color additives, and stabilizers.

In the US, yogurt is a Grade A product . Grade A implies that the milk used must come from FDA supervised Grade A dairy farms and Grade A manufacturing plants as per regulations enunciated in the Pasteurized Milk Ordinance . To make yogurt mix, milk is supplemented with non-fat dry milk or condensed skim milk to increase the solids-not-fat (SNF). The FDA specification calls for a minimum of 8.25% non-fat milk solids (see Table 18.5). However, the industry uses up to 12% SNF in the yogurt mix to generate a thick, custard-like consistency. The milk fat levels are standardized to 3.25% for full-fat yogurt; low-fat yogurt is manufactured from mix containing 0.5–2% milk fat; non-fat yogurt mix has a milk fat level not exceeding 0.5% .

The fruit preparations for blending in yogurt are specially designed to meet the marketing requirements for different types of yogurt. They are generally present at levels of 10–15% by weight in the final product. A majority of the fruit preparations contain natural flavors to boost the fruit aroma and flavor. Flavors and certified colors are usually added to the fruit-for-yogurt preparations for improved eye appeal and better flavor profile. The fruit base should exhibit true color and flavor of the fruit when blended with yogurt, and be easily dispersible in yogurt without causing texture defects, phase separation, or syneresis. The pH of the fruit base should be compatible with yogurt pH (approximately 4.4). The fruit should have zero yeast and mold population in order to prevent spoilage and to extend shelf life. For extensive discussion of fruit for yogurt, the reader is referred to O’Rell and Chandan .

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