

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Tech. (Bio Technology)(Sem.-6)
INTRODUCTION OF FOOD TECHNOLOGY

Subject Code : BTBT-607/18

M.Code : 79670

Date of Examination : 02-07-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a) What is the water activity?
- b) What is blanching?
- c) What is the canning process? Where is it used?
- d) What is psychrometry?
- e) How does X-ray diffraction help in the analysis of food quality?
- f) How is heat exchanged during food processing?
- g) What is the difference between non-perishable and perishable foods?
- h) What are the common spoilage organisms in the meat industry?
- i) What is genetically modified food?
- j) What is the difference between food additives and food adulterants?

SECTION-B

2. Discuss the different modes of heat transfer in food systems.
3. How materials and energy are balanced within the food ecosystem?
4. What is food-borne infection? How it can be prevented?
5. What are the different means of food spoilage?
6. What is food poisoning? Which microbe(s) is responsible for food poisoning?

SECTION-C

7. What is the importance of food analysis? Discuss the application of any two techniques in food analysis.
8. Discuss the different unit operations in the food processing industry?
9. Discuss any two preservation techniques from the following :
 - a) High-temperature
 - b) Low-temperature
 - c) Chemical
 - d) Biological.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.