

S.No. 5087

16 SNMEBT 2

(For candidates admitted from 2016-2017 onwards)

U.G. DEGREE EXAMINATION, APRIL 2022.

Part IV — Biotechnology – Non Major Elective

FOOD PROCESSING

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL questions.

1. Pneumatic conveyor
2. Coulter Principle
3. Blanching
4. Flash pasteurization
5. Irradiation
6. Gamma rays
7. CAP
8. Shelf life
9. Tunnel Freezing
10. Thermal process

SECTION B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b).

11. (a) Give the types of belt conveyers.

Or

- (b) Outline the importance of food processing.

12. (a) Discuss on the methods of canning.

Or

- (b) What is pasteurization? Enlist the pros and cons of pasteurization.

13. (a) Comment on heat resistance of microorganisms.

Or

- (b) Mention the Uses of Food Irradiation.

14. (a) Write short note on cold storage.

Or

- (b) Outline Modified Atmospheric Packaging.

15. (a) What is cryogenic freezing?

Or

- (b) Brief on the properties of packaging material.

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

16. Discuss on the elementary concepts of material handling in food industry.

17. Give an account on blanching.

18. Discuss on Form's of radiant energy.

19. Explain the role of Refrigeration.

20. Describe Dehydration.
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