

S.No. 3110

16 SMBEBT 2

(For candidates admitted from 2016–2021 Batch)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023.

Part III – Biotechnology – Major Based Elective

FOOD TECHNOLOGY

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. Food additives
2. Flavourant
3. Food Intoxication
4. Aflatoxin
5. Emulsification
6. Filtration
7. Pasteurization
8. Irradiation

9. Rennet
10. Pastry

PART B — ($5 \times 5 = 25$)

Answer ALL questions.

Draw diagrams wherever necessary.

11. (a) Salt as a preservative- Justify.
Or
(b) α Amylase enzymes in food processing – Enumerate.
12. (a) Major causes of food spoilage – classify.
Or
(b) Microorganisms involved in food fermentation — Tabulate.
13. (a) Centrifugation, membrane separation – Explain.
Or
(b) Factors affecting quality of frozen foods – Discuss.

14. (a) Role of temperature in food preservation – Brief.

Or

- (b) Freezing curve – Draw.
15. (a) Vegetable and fruit products manufacturing - Add a note.

Or

- (b) Functional ingredients in Beverages-List.

PART C — ($3 \times 10 = 30$)

Answer any THREE questions.

Draw diagrams wherever necessary.

16. Explain in detail the organoleptic properties of food and their importance.
17. Mention the different microorganisms involved in food borne diseases and their causes.
18. Describe why extraction is important in food processing.
19. Give a detailed account on the role of high temperature in food preservation.
20. Discuss in detail the manufacturing of any two dairy products.