

S.No. 8092

16 SNMEBT 2

(For candidates admitted from 2016–2017 onwards)

U.G. DEGREE EXAMINATION, NOVEMBER 2022.

Part IV – Biotechnology — Non Major Elective

FOOD PROCESSING

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

Define the following

1. Food rheology
2. Dextrinisation
3. Canning
4. Pasteurization
5. Gray
6. Ionising radiation
7. Shelf life extension

8. Modified atmosphere Packaging
9. Spiral freezing
10. Frozen storage

PART B — (5 × 5 = 25)

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

11. (a) Give a note on functioning of screw conveyer.

Or

- (b) What is material handling? Add a note on its functions.

12. (a) Outline Aseptic processing.

Or

- (b) Comment on Blanching.

13. (a) List out the Applications of Irradiation.

Or

- (b) Mention the applications of food irradiation.

14. (a) Outline shelf life extension through vacuum packing and shrinking.

Or

- (b) Comment on refrigeration.

15. (a) What is dehydration? Add a note on it.

Or

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

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Describe the process of separation and concentration of food components.

17. Give a note on pasteurization.

18. Discuss in detail on the ionising radiations.

19. Explain methods for shelf life extension.

20. Give short notes on packaging of

- (a) Dried products

- (b) Fats and oils.