

# CBCS SCHEME

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18BT641

**Sixth Semester B.E. Degree Examination, Dec.2023/Jan.2024**

## **Food Process Engineering**

Time: 3 hrs.

Max. Marks: 100

**Note: Answer any FIVE full questions, choosing ONE full question from each module.**

### Module-1

- 1 a. Highlighting the colloidal nature of food, discuss briefly any five important food colloids. (10 Marks)  
b. Discuss the various processes and metabolism taking place during saturation. (10 Marks)

**OR**

- 2 a. Highlighting the importance of flavours in food industry, discuss briefly the different types of food flavours. (10 Marks)  
b. Write short notes on : i) Maillard reactions ii) Food faddism. (10 Marks)

### Module-2

- 3 a. Discuss the pathogenesis of symptoms of gastroenteritis caused by Shigella. (10 Marks)  
b. Write short notes on primary sources of micro-organisms in food. (05 Marks)  
c. Differentiate food infections and food intoxications. (05 Marks)

**OR**

- 4 a. Elaborate on the various filter methods available for the detection of microorganisms in food. (10 Marks)  
b. Write short note on : i) Agur droplets ii) Dye reduction. (10 Marks)

### Module-3

- 5 a. Fermentation has added value and verity to the food. Justify the statement with relevant examples. (10 Marks)  
b. Briefly discuss the various processes involved in the production of vinegar. (10 Marks)

**OR**

- 6 a. Explain the various process employed in the food preservation using low temperature. (10 Marks)  
b. Write short notes on : i) Legal status of food irradiation ii) Sauerkraut (10 Marks)

### Module-4

- 7 a. Highlighting the objectives of food processing discuss the effects of processing on food constituents. (10 Marks)  
b. Write a short notes on : i) Organic food ii) Edible films. (10 Marks)

**OR**

- 8 a. Discuss the various enzymes used in food industry. (10 Marks)  
b. Elaborate on the various factors influencing food product development. (10 Marks)

### Module-5

- 9 a. Discuss in detail the air blast freezers and plate freezers. (10 Marks)  
b. Discuss the equipments employed in food dehydration (any two). (10 Marks)

**OR**

- 10 a. Briefly explain the various equipments used in pulping and fruit juice extraction. (10 Marks)  
b. Write short notes on : i) HACCP ii) Dehulling (10 Marks)

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Important Note : 1. On completing your answers, compulsorily draw diagonal cross lines on the remaining blank pages.  
2. Any revealing of identification, appeal to evaluator and /or equations written eg. 42+8 = 50, will be treated as malpractice.