

CBCS SCHEME

USN

--	--	--	--	--	--	--	--	--	--

18CH751

Seventh Semester B.E. Degree Examination, June/July 2023

Food Technology

Time: 3 hrs.

Max. Marks: 100

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

Module-1

- 1 a. Describe Quality Attributes of Food. (10 Marks)
b. Discuss Aroma of Food in detail. (10 Marks)

OR

- 2 a. Elaborate Quality standards and Quality control. (10 Marks)
b. Discuss Modern Trends in Food Science. (10 Marks)

Module-2

- 3 a. Explain how Food is processed and preserved in Food Industries. (10 Marks)
b. Explain Chemistry of Food. (10 Marks)

OR

- 4 a. Discuss different Unit Operations in Food Industries. (10 Marks)
b. What is Food Deterioration? How is it prevented? (10 Marks)

Module-3

- 5 a. Explain the process of Browning. (10 Marks)
b. Give the classification of Enzymes with example. (10 Marks)

OR

- 6 a. Write a note on Immobilized enzymes. (10 Marks)
b. Discuss Non – enzymatic reactions. (10 Marks)

Module-4

- 7 a. Why there is need for Food Additives? Explain different types of Food Additives. (10 Marks)
b. Explain different types of Adulterants and food contaminants. (10 Marks)

OR

- 8 a. Elaborate term metallic contamination. Explain methods how to prevent it. (10 Marks)
b. Discuss Food laws and Standards. (10 Marks)

Module-5

- 9 a. What is the importance of water in food production? Discuss. (10 Marks)
b. Explain Waste water treatment in Dairy Industry. Write a neat schematic sketch. (10 Marks)

OR

- 10 a. Enumerate Food related hazards in detail. (10 Marks)
b. Describe the properties and requirements of processing water. (10 Marks)

* * * * *

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.