

22/11/2024 CHEM SEM-V C SCHEME DLOC-FOOD ENGG. QP CODE: 10067451

Time: 3 Hours

Total Marks: 80

N.B.:

- (i) Question No.1. Is compulsory.
- (ii) Attempt any three questions out of remaining five questions.
- (iii) Assume suitable data and justify the same.
- (iv) Figures to the right indicate full marks

- Q 1 Answer any Four. (20)
- (a) Write in detail about Water Activity. How it affects the food quality?
 - (b) How the pasteurization process is carried out?
 - (c) How the Chilling of foods is carried out?
 - (d) Write a short note on how cleaning and grading of various fruits are done?
 - (e) Write a short note on GMP (Good Hygiene Practices)
 - (f) Explain in brief coffee powder Processing.
- Q 2 Write a brief note on Emulsification and homogenization of various food products. (10)
- (b) Write short notes on proteins and lipids and their importance in our daily diet. (5)
 - (c) Explain in Detail Hurdle Technology. (5)
- Q 3 (a) What are the different steps in Freeze Drying (Lyophilization)? Write them in detail. (10)
- (b) Write in detail about Sterilization of food products. What are the differences between UHT and HTST? (10)
- Q4 (a) What are the different types of Alcoholic beverages? Write In detail Beer manufacturing process. (10)
- (b) What is HACCP? Write in detail 7 principles of HACCP. (10)
- Q5 (a) Write in detail importance of Thermal Treatment of Foods. What are the different types of thermal treatment used in food industry? (10)
- (b) Explain in detail how Disc Bowl Centrifuge works for Milk Processing. (5)
- (c) Write manufacturing of Chocolates form Cocoa Pod (5)
- Q 6 (a) Write in detail Cheese manufacturing from raw milk. (10)
- (b) Write in detail 1)D value 2)Z value (5)
- (c) Explain in detail freeze Concentration. (5)
