

13/06/2025 TE CHEMICAL SEM-V C-SCHEME FOOD ENGG. QP CODE: 10086719

Time: 3 Hours

Total Marks: 80

N.B.

1. Question No. 1 is compulsory
2. Attempt any three questions from the remaining five questions
3. Assume suitable data wherever necessary

Q. No. 1

- a. Write a short note on the important constituents of food. [05]
- b. Write a short note on size reduction in liquid foods. [05]
- c. Discuss the unit operation of blanching in food processing. [05]
- d. Write a short note on GMP (Good Manufacturing Practices). [05]

Q. No. 2

- a. Discuss hazard analysis and critical control points concerned with food safety. [10]
- b. Discuss various membrane concentration processes in food processing [10]

Q. No. 3

- a. List the different types of alcoholic beverages and discuss the manufacturing process of anyone. [10]
- b. Write short notes on the following. [10]
 1. Refrigerant used in refrigeration of foods.
 2. Modified atmospheric storage.

Q. No. 4

- a. Discuss important equipment used for size reduction in solid foods. [10]
- b. Discuss food fortification and food enrichment and also highlight the differences between them. [10]

Q. No. 5

- a. Write short notes on the following. [10]
 1. Aseptic processing
 2. Pasteurization.
- b. Discuss the process of cheese manufacturing in detail. [10]

Q. No. 6

Write short notes on the following (Any four)- [20]

- a. D and Z values.
- b. Forming in food processing
- c. Freeze drying.
- d. Thermal processing of food.
- e. Advantages of ambient temperature processing of foods