

B.E./B.TECH. Degree Examination, December 2020

Fifth Semester

BT16003 - Principles of Food Processing

(Regulation 2016)

Time: Three hours

Maximum : 80 Marks

Answer **ALL** questions

PART A - (8 X 2 = 16 marks)

1. Which one of the following foods does not contain carbohydrate?
 - a) Sugar
 - b) Meat
 - c) Rice
 - d) Wheat

2. Which one of the following is not used as food additives?
 - a) Beta-carotene
 - b) Soy Lecithin
 - c) Guar Gum
 - d) Sodium Azide

3. Shredded cabbage is the starting product for which of the following fermented food?
 - a) Pickles
 - b) Sausage
 - c) Sauerkraut
 - d) Jam

4. The process of preserving food by rapid freezing followed by dehydration under vacuum is called
 - a) Freeze-Drying
 - b) Sterilization
 - c) Cold Dehydration
 - d) Pasteurization

5. Elucidate the role of proteins in food.

6. Elaborate the importance of enzymes used in fruit juice processing.

7. Relate the probiotic food with human health.

8. Illustrate the food borne diseases.

PART B - (4 X16 = 64 marks)

9. (a) Describe role of lipids and minerals and their functions in human health. (16)

(OR)

- (b) Elucidate the nutritional characteristics of proteins and vitamins and the importance of dietary fibers in food. (16)

10. (a) Classify various food additives used in food processing industries and its importance in details. (16)

(OR)

- (b) Elucidate the sources and role of microorganisms associated with food in detail. (16)

11. (a) Elaborate the various intrinsic and extrinsic factors that are responsible for spoilage of food in detail. (16)

(OR)

- (b) Classify and elaborate food infections and food toxifications and its effect on human health. (16)

12. (a) Elaborate the different types of drying processes used in food industry and its importance in food processing and preservation. (16)

(OR)

- (b) Highlight the importance of HTST, LTHT and UHT methods of pasteurization used in food industry in detail. (16)