

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

Semester - VI

CH16003 - Food Technology

(Regulation 2016)

Time: Three hours

Maximum : 80 Marks

Answer **ALL** questions**PART A - (8 X 2 = 16 marks)**

1. Storage requirements and stability, product attributes conducive to product sale etc.
The above activities refer to which step of the food industry?
a) Production b) Manufacture c) Distribution d) Marketing
2. Which of the following reason shows the impact of adulteration on the economy?
a) Adulteration → People falling sick → Spending money on treatment
b) Adulteration → People falling sick → Court cases
c) Adulteration → People falling sick → Spending money on treatment or Court cases
d) None of the mentioned
3. The class of trans-fat present in meat is _____
a) Oleic acid b) Vaccenic acid c) Eicosapentaenoic acid d) Arachidonic acid
4. Sheila has to tell her teacher points as to why sugars are used in the food industry.
Following is what she tells. Which point is incorrect?
a) Easily soluble in water and forms syrups, used for their sweetness, they supply energy
b) Form crystals when water is evaporated
c) Fermented by microorganisms and prevent growth of microorganisms
d) None of the mentioned
5. Give examples of food products based on their Glycemic index (GI) values.
6. Compare pasteurization and sterilization.
7. Give the significance of chilling of foods.
8. Classify proteins based on solubility.

PART B - (4 X16 = 64 marks)

09. (a) Explain the quality assurance on food products and the role of quality control agencies in detail. **(16)**

(OR)

- (b) Describe the scope and need of modern food processing techniques in detail. **(16)**

10. (a) (i) Describe various quality parameters analyzed in food. **(08)**
(ii) Explain HACCP and its importance in food industry. **(08)**

(OR)

- (b) (i) Analyze the factors that affects the food? Discuss in detail. **(08)**
(ii) Classify the different additives used in food industry, giving one example for each class. **(08)**

11. (a) Classify the preservation operations and explain them with suitable example. **(16)**

(OR)

- (b) (i) Explain how fermentation is used to preserve foods. **(08)**
(ii) Explain the significance of sterilization in food preservation. **(08)**

12. (a) Explain the various types of food irradiation methods, justify its necessity in food preservation. **(16)**

(OR)

- (b) Explain the utilization and properties of cereals grains in food processing industries. **(16)**