



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION (May, 2024. B Tech VI SEM)

Roll No.....

GA Scw
2024

Paper Title: **Non-Thermal Food Processing** Paper Code: **BFTG-609**

Time allotted: 3 hrs

Maximum marks: 75

Section-A (Attempt all) (3 marks each)

Q1.	Write short notes on the following:	<u>CO-PO mapping</u>
a)	Hurdle technology	CO1;PO3
b)	Electron beam processing	CO6;PO2
c)	Pulsed light technology	CO6;PO4
d)	Pulsed electric field	CO6;PO7
e)	Oscillating magnetic field processing	CO6;PO10

Section- B (Attempt any five) (6 marks each)

		<u>CO-PO mapping</u>
Q2.	What is Pasteurization? Explain the types of pasteurization.	CO1;PO1
Q3.	Differentiate between thermal and non-thermal processing technologies of food.	CO3;PO1
Q4.	With the help of schematic representation explain the process of freeze drying.	CO5;PO4
Q5.	Explain the principle and application of HPP in food processing.	CO5;PO2
Q6.	Enlist the different membrane separation processes used in food industry. Also, compare the various membrane separation processes.	CO7;PO5
Q7.	Discuss the basic process of ohmic heating with a schematic representation.	CO5;PO8

Section C (Attempt any three) (10 marks each)

		<u>CO-PO mapping</u>
Q8.	Explain the key mechanism of destruction of microorganisms in cold plasma technology and the application of cold plasma in food processing.	CO8;PO10
Q9.	What are the benefits of ozone in food processing? List out the examples of ozone approved agencies.	CO8;PO9
Q10.	Explain on the different dosages of irradiation used on foods with examples. How will you identify irradiated foods?	CO8;PO9
Q11.	Explain the key mechanism of destruction of microorganisms in ultrasound technology and the application of ultrasound in food processing.	CO8;PO2