

ROLL NO-

B.Tech,
2022
6th Sem.

B.TECH FOOD TECHNOLOGY

VI Semester Examination 2022

Course Code- BFTC-608

Course Title – Engineered Textured and Fabricated Foods

TIME: 3 hours

Max. Marks: 75

Note: 1. It is compulsory to answer all the questions of Section-A.

2. Answer any four questions in Section- B.

Section-A (35)

- Q1. Briefly explain the requirements for Ready to Serve beverages? (5M)
- Q2. What is the need to study engineered foods? (5M)
- Q3. Briefly explain the effect of food components during extrusion? (5M)
- Q4. Explain the significance of protein in developing textured foods? (5M)
- Q5. Write down the role of enzymatic (inter) esterification in developing tailored lipid? (5M)
- Q6. What do you understand by Protein modification enlist modification methods? (5M)
- Q7. Explain the role of estimating Shear Rate, Shear stress for developing food products? (5M)

Section- B (4*10=40)

- Q1. Explain process of extrusion and how glass transition temperature affect the process of extrusion? (10M)
- Q2. How gelatinization helps in manufacture of noodles explain its process of manufacture? (10M)
- Q3. Explain utilization of Spun Fibre Based Texturization and extrusion texturization (10M)
- Q4. Describe the variable of extrusion process and its effects on final product? (10M)
- Q5. Explain the Process for the manufacture of dilutable beverages and role of Ingredients used. (10M)
- Q6. Explain the process for the manufacture of Wine? (10M)