



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION (M.Tech/M.Sc. 3rd SEM)

Mge,
F. J. Jorden,
Roll
No.....

10/12/25

Paper Title: Food Processing and Preservation; Paper Code: MFTC-102

Time allotted: 3Hrs.

Max Marks: 60

Important: At the END, mention how many questions from each section you have attempted.

Note: Write to the point. Do not insert margins in the answer sheet. Before answering make sure you have mentioned the Question No. & Section.

Set A

Section-A (2 Marks each, Attempt All).

Questions

Mapping

- Q1. Define Food Preservation.
- Q2. Explain MOFPI.
- Q3. What is dielectric heating?
- Q4. Define blanching.
- Q5. What is meant by modified atmospheric storage.

PO:1/CO:1
PO:1/CO:1
PO:2/CO:2
PO:1/CO:2
PO:2/CO:2

Section- B (Attempt any 5) (5 Marks Each)

- 1. Explain the status of food processing industry in India.
- 2. Discuss nanotechnology in food industry.
- 3. State the processing of high intensity light or pulsed light.
- 4. What is induction heating.
- 5. Discuss the importance and scope of food preservation.
- 6. Explain in Detail the principle and scope of UHT treatment.
- 7. Q12. Explain extrusion processing and its advantages in detail.

PO:1/CO:1
PO:2/CO:4
PO:2/CO:4
PO:1/CO:3
PO:1/CO:1
PO:3/CO:2
PO:2/CO:2

Section C (Attempt any 2) (12.5 Marks Each)

- 1. Discuss the National food processing policy of India
- 2. Explain Membrane Technology in detail.
- 3. Define processing by Low temperature processing in detail with examples.
- 4. Explain modern food processing techniques with principle and process.

PO:2/CO:1
PO:3/CO:3
PO:3/CO:2
PO:3/CO:4