



Date of Exam
04/05/23
Roll No.

B.Tech
2022
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School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION, Jan, 2023. B Tech 4th SEM

Paper Title: Engineered Textured and Fabricated Foods; Paper Code: BFTC – 608

Max Marks: 75

Time allotted: 3Hrs.

Note: Write to the point. Before answering make sure you have mentioned the Question No. & Section.

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

Section-A (15 Marks, Attempt All)		
Questions	Marks	Mapping
1. Food extruders typically have L/D ratios range from-----.	(1)	PEO: 1,4,5/CO: 1,2
2. Meat analogues possess density of-----.	(1)	PEO: 1,4,5,6/CO: 1,2
3. Spinning dope is-----	(1)	PEO: 2,4,6/CO: 3,4
4. For press texturization press is heat at temperature of-----	(1)	PEO: 1,2,3/CO: 1,2,3,4
5. Defatted soya flour should have min protein content as-----	(1)	PEO: 1,2,3/CO: 1,2
6. Residence time is-----	(1)	PEO: 1,23/CO: 2
7. In ----- screw, the flight of one screw penetrates the channels the of other screw.	(1)	PEO: 1,2,3/CO: 1,2
8. Directly expanded snacks require a temperature of -----	(1)	PEO: 1,2,3/CO: 1,2
9. SME is -----	(1)	PEO: 1,2,3,4/CO: 3,4
10. The lower limit of starch content for decent expansion is-----	(1)	PEO: 1,3,4/CO: 1,2
11. T _g is-----	(1)	PEO: 1,3,4/CO: 3,4
12. Center burst during extrusion is due to-----	(1)	PEO: 1,3,4/CO: 1,2
13. Designer lipids contain two types of primary products-----	(1)	PEO: 1,2,4/CO: 3,4
14. Margarine is a blend of around -----% vegetable oil or animal fat, and -----% water	(1)	PEO: 1,2/CO: 1,2
15. PER is -----	(1)	PEO: 112/CO: 3,4

Section- B (Attempt any 5) (6 Marks Each)

Questions	Mapping
Q1. How performance of size extruder machines can be improved.	PEO: 1,23,4/CO: 1,3
Q2. Explain the process for manufacture of protein isolates and concentrates.	PEO: 1,2,4,6/CO: 1,2,3
Q3. Discuss how compression and raw material affects the final product during extrusion.	PEO: 1,4,5/CO: 2,3,4
Q4. Explain the functional properties of proteins for the manufacture of textured products.	PEO: 3,5,6/CO: 2,3,4
Q5. Explain the process for manufacture of fruit juice beverages. Give suitable examples.	PEO: 1,2,3/CO: 1,2,3
Q6. Describe the process for manufacture of weaning foods.	PEO: 3,5/CO: 1,2,3.

Section C (Attempt any 3) (10 Marks Each)

Questions	Mapping
Q1. Describe in detail the application of engineering techniques to improve snack production.	PEO: 1,2,4/CO: 1,2
Q2. Explain control of extrusion via dependent and independent variables.	PEO: 1,2,3/CO: 1,2,3
Q3. Explain the process for the modification of protein for the development of different textured products.	PEO: 1,2,5,6/CO: 2,3,4
Q4. Describe how therapeutic foods will help improving the health of people.	PEO: 1,2,3/CO: 2,3,4

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