

2023
B.Tech.
2nd Sem

Roll no. _____

B.TECH FOOD TECHNOLOGY
Semester II Examination 2023 (Backlog)
Course Code- BFTC-202
Course Title – Introduction to Food Technology

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 (25 marks)

- Q1. Differentiate between freezing injury and chilling injury. (2)
- Q2. What is thawing? (2)
- Q3. Mention two disadvantages of food irradiation. (2)
- Q4. Define sterilization. Give examples of foods that undergo sterilization (2)
- Q5. Mention 2 commonly used pasteurization regimes with respective time-temperature combination (2)
- Q6. Enlist some refrigerants used during liquid immersion freezing. (3)
- Q7. Write about the effect of heat on pigments and texture of vegetables. (3)
- Q8. Enlist types of freezers used in food industry. (3)
- Q9. Fill in the blanks:
- a. The father of canning is _____. (1)
- b. The method of preserving milk called pasteurization was developed by _____. (1)
- c. _____ and _____ are examples of Class I preservatives. (2)
- d. _____ is the technique to prevent food spoilage, food poisoning, and microbial contamination in food. (1)
- e. _____ is added to blanching water to retain the color of green vegetables. (1)

Section B (50 marks)

(Any five)

- Q1.** Write short notes on: (a) Microwave sterilization; (b) Blanching
- Q2.** Give a brief account of food irradiation. State types of ionizing radiations used in the food industry and its applications.
- Q3.** Name the types of driers used in food industry. Enlist factors affecting rate of drying.
- Q4.** Differentiate between quick and slow freezing. Describe the mechanism of freezing in foods.
- Q5.** Draw a normal drying curve and explain its phases.
- Q6.** Give a brief account on the evolution of Food Processing from prehistoric times till date.

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