

Roll No. 2015
3rd Sem

M.Tech. Food Technology
Semester III Final Examination 2015
Course Code: MFT-303
Course Title: Food Plant Layout and Design Lab

Time: 3 hours

Max Marks: 37.5

- I.** Synopsis (7.5 marks)
- II.** Experiment (20 marks)
 - a. Roll no. 1,3,5,7,9,11,13 – Design a layout of a food testing laboratory.
 - b. Roll no. 2,4,6,8,10,12 – Design a layout of a raw milk processing plant.
- III.** Viva + File (10 marks)

M.Tech. Food Technology
Semester III Final Examination 2018
Course Code: MFTC-304
Course Title: Lab-III

Time: 3 hours

Max Marks: 100

- Q 1. Give principle and procedure of these tests and perform the following: (40)
 - a. Test the given samples (A, B, C) for the presence of starch, sucrose and soap in milk.
 - b. Perform C.O.B test and determine % acidity of given sample.
- Q 2. Recognize the given samples (5 no.s) for their odor: (20)
 - i.
 - ii.
 - iii.
 - iv.
 - v.
- Q 3. Identify the odd sample from the three samples as given: (15)
 - a. A,B,C
 - b. P,Q,R
- Q 4. Viva-voce and practical file (25)