

Roll no. _____

B.Tech.

2022
2nd Sem.

B.TECH FOOD TECHNOLOGY
Semester II Examination 2022
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 (35 marks)

- Q1. Differentiate between Food Science and Food Technology. (3)
- Q2. Differentiate between drying and dehydration. (3)
- Q3. What is thawing? Mention changes involved. (3)
- Q4. State advantages and disadvantages of food irradiation. (5)
- Q5. Write about the effect of heat on pigments and texture of vegetables. (5)
- Q6. Enlist types of driers used in food industry. (5)
- Q7. Fill in the blanks/one line answers:
- a. The father of canning is _____. (1)
- b. Blanching inhibits enzymes such as _____. (2)
- c. State reasons for syruping/brining in canned foods. (2)
- d. Enlist some refrigerants used during liquid immersion freezing. (3)
- e. Match the following: (3)

Column I

Column II

Radurization

0.5-10 kGy

Radicidation

3.0-10 kGy

Radappertization

25-60 kGy.

Section B (40 marks)

(Any four)

Q1. What is cold sterilization? Briefly explain any one cold treatment processing methods with applications in food industry.

Q2. Distinguish between blanching, pasteurization and sterilization (use tabular form) to emphasize on the key characteristics of these processes.

Q3. Write short notes on the following:

(a) Commercial sterilization

(b) Pulsed electric field technology

Q4. Discuss in detail the principle of freezing, types of freezing processes and changes occurring during them.

Q5. Draw a normal drying curve and explain its phases. Enlist factors affecting rate of drying.

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