

B.Tech,
2019
6th Sem.

ROLL NO. –

B.TECH FOOD TECHNOLOGY
VI Semester Examination 2019
Course Code- BFTC- 606
Course Title - Food Storage and Distribution Management

TIME: 3 hours

Max. Marks: 70

Note: 1. It is compulsory to answer all the questions of Section-A.
2. Answer any four questions in Section- B.

Section A (5*6=30)

- Q 1. Discuss the following: (3M)
(a) Importance of aeration in grain storage. (3M)
(b) Levels of storage. (3M)
- Q 2. Answer the following: (3M)
(a) What are the physical properties of food grains that influence storability? (3M)
(b) What are the desirable characteristics of storage structure? (3M)
- Q 3. Write short note on: (3M)
(a) Centrifugal fans and axial flow fans. (3M)
(b) Air distribution system. (3M)
- Q 4. Define: (2M)
(a) Plane of rupture and angle of repose. (2M)
(b) Deep bins and Shallow bins. (2M)
(c) Rankine's theory and Janssen's theory. (2M)
- Q 5. Explain briefly: (3M)
(a) Rodenticides and its types. (3M)
(b) Mycotoxin contamination of stored grain. (3M)

Section B (4*10=40)

- Q 1. Describe in detail the rural storage structures. Illustrate with diagrams. (10M)
- Q 2. What are the changes occurring in food grains during storage? Discuss the factors of grain spoilage. (10M)
- Q 3. What are the different design considerations for designing of warehouse for bag storage? (10M)
- Q 4. Explain the principle, resistance and application of fumigants in pest management. (10M)
- Q 5. Give detailed explanation of controlled and modified atmosphere storage in the preservation of food. Mention their advantages and limitations. (10M)
- Q 6. Put some light on the importance of Cold Chain Management in food industry. Elaborate while discussing its components and modes of transportation. (10M)