



**Department of Food Technology**  
**School of Interdisciplinary Sciences and Technology**  
**Jamia Hamdard, New Delhi-110062**  
**END SEM EXAMINATION**  
**Jan, 2023. M Tech 1<sup>st</sup> SEM**

2022  
1st Sem

Paper Title: Lab I; Paper Code: MFTC – 106

Time allotted: 1.5 Hrs.

Max Marks: 75

Compulsory

Q1. Explain and perform the process of moisture removal with the help of drying curve in given food sample. (30)

Attempt any 5 (9x5)

Q2. Discuss the functions of food packaging

Q3. Discuss the significance of Engineering properties.

Q4. Write a note on material balance.

Q5. Give in detail the process flow for the development of Jam and Jelly

Q6. Write in detail about the foaming properties of different flours.

Q7. Give the significance of proximate analysis in food samples.