CBCS SCHEME

18BT641

USN ☐☐☐☐☐☐☐☐☐☐

Sixth Semester B.E. Degree Examination, July/August 2022
Food Process Engineering

Time: 3 hrs.

Max. Marks: 100

Note: *Answer any FIVE full questions, choosing ONE full question from each module.*

Module-1

1 a. Explain colloid system and its stability in food components. **(10 Marks)**
   b. Distinguish between enzymatic and non enzymatic browning reactions. **(10 Marks)**

OR

2 a. Write a note on :
      i) Diet and nutrition in India
      ii) Food Faddism. **(10 Marks)**
   b. Discuss on concept of carbohydrates and protein digestion process in Human. **(10 Marks)**

Module-2

3 a. Justify the role of staphylococcus and salmonella contributes to food borne gastroenteritis. **(10 Marks)**
   b. Explain dye – reduction test and its importance in testing quantity control of milk in dairy industry. **(10 Marks)**

OR

4 a. How extrinsic and intrinsic factor influences the growth microorganisms in food. **(12 Marks)**
   b. Explain membrane filters. **(08 Marks)**

Module-3

5 a. Comment on process involved in production of cheese and list various types of cheese. **(12 Marks)**
   b. List out principles under laying preservation of food. **(08 Marks)**

OR

6 a. Discuss on chemical method preservation. **(10 Marks)**
   b. Illustrate detailed process of wine making and different types of wine. **(10 Marks)**

Module-4

7 a. Explain proximate analysis of food constituents. **(12 Marks)**
   b. Write note on edible films. **(08 Marks)**

OR

8 a. List out the objectives of food processing. **(10 Marks)**
   b. Explain the process of food packaging. **(10 Marks)**

Module-5

9 a. Explain process control also describe manual and automatic control. **(10 Marks)**
   b. Describe prediction of freezing rates. **(10 Marks)**

OR

10 a. Write a brief note on properties of food processing theory. **(10 Marks)**
    b. Illustrate the process of air blast freezers and plate freezers. **(10 Marks)**

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