Roll No. ☐☐☐☐☐☐☐☐☐☐☐☐          Total No. of Pages : 01

Total No. of Questions : 08

## M.Tech. (Bio Tech.)EL-II(2018 Batch)  (Sem.–1)
# FOOD PROCESSING TECHNOLOGY
### Subject Code : MTBT-111-18
### M.Code : 75771

Time : 3 Hrs.                                                              Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**
1.Attempt any FIVE questions out of EIGHT questions.
2.Each question carries TWELVE marks.

1.  Explain the processing technologies and consumer trends used in fruits and vegetables with examples. (12)

2.  Explain the pre-harvest and post-harvest factors responsible for a quality food product. (12)

3.  Explain the cold storage in detail for handling of food products. (12)

4.  Explain the food processing technologies in brief with advantages and disadvantages. (12)

5.  Explain the emerging technologies in food processing. (12)

6.  Explain the food dehydration technology. (12)

7.  Explain the food process management and control. (12)

8.  a) Water is heated from 20°C to 80°C by condensing steam in the heat exchanger. The temperature of saturated steam is 200°C. Calculate the log mean temperature difference. (6)

    b) The overall heat transfer for a clean heat exchanger and dirty heat exchanger are $2.408 \times 103$ W/m$^2$K and $1.788 \times 103$ W/m$^2$K respectively. Calculating the fouling factor. (6)

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**