

DR. BABASAHEB AMBEDKAR TECHNOLOGICAL UNIVERSITY, LONERE

Mid Semester Examination – sep 2019

Course: B. Tech in chemical engineering

Sem: III

Subject Name: Elective II (FT)

Subject Code: BTCHHE506

Max Marks: 20

Date:- 27/9/19

Duration:- 1 Hr.

Instructions to the Students:

4. Question 1 is compulsory and carries 6 marks
5. Figures to right indicate marks
6. If any data is missing, you may assume it and mention it in your answer sheet
7. Usual symbols apply

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(Level/CO) Marks

6

Q.1 Pick the correct alternative for the following question

1. What is the symbol for salt?
a. NaCl b. $\text{C}_6\text{H}_{12}\text{O}_6$ c. H_2O d. CO_2 application
2. The most common drying method is ____ drying.
a. freeze- b. spray c. sun or tray drying d. oven analyze
3. Fermentation is stopped by pasteurizing and ____.
a. cooling b. stirring b. heating d. settling understanding
4. Sequestants are ____ agents.
a. cheating b. chilling c. chelating d. charcoal remember
5. ____ is when water goes from a solid to a gas without passing through the liquid phase.
a. Transfusion b. Evaporation c. Sublimation d. Condensation remember
6. Vitamin ____ functions in normal blood clotting.
a. C b. A c. D d. K

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3 X 2

Q.2 Solve Any Two of the following.

- (A) What is today's Indian scenario in food industry. remember
- (B) Explain any one constituent in food. understand
- (C) Differentiate between tray drying and spray drying analyze

Q.3 Solve Any One of the following.

- (A) What is the effect of heat on microorganisms. remember
- (B) Define fermentation. Give names of various enzymes. Give its process and application in food industry application

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*** End ***