

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: BTCHES06

Max Marks: 20 Date:- 27/9/19 Duration:- 1 Hr.

Instructions to the Students:

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

Q.1 Pick the correct alternative for the following question

- What is the symbol for salt?
a. NaCl b. $CaH_{12}O_6$ c. H_2O d. CO_2
- The most common drying method is ____ drying.
a. freeze- b. spray c. sun or tray drying d. oven
- Fermentation is stopped by pasteurizing and ____
a. cooling b. stirring b. heating d. settling
- Sequestrants are ____ agents.
a. chelating b. chilling c. chelating d. charcoal
- ____ is when water goes from a solid to a gas without passing through the liquid phase.
a. Transfusion b. Evaporation c. Sublimation d. Condensation
- Vitamin ____ functions in normal blood clotting.
a. C b. A c. D d. K

(Level/CO) Marks

6

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Q.2 Solve Any Two of the following.

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

Q.3 Solve Any One of the following.

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

*** End ***

8