Roll No. | | | | | | | | | | | | | Total No. of Pages : 02

Total No. of Questions : 09

B.Tech. (Food Tech.) (2014 Onwards) (Sem.–7)

ADVANCE TECHNIQUES IN FOOD PROCESSING

Subject Code : BTFT-702

M.Code : 74749

Time : 3 Hrs. Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt ANY FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt ANY TWO questions.

SECTION-A

Q1 Answer briefly :

a) Write down the principle of 'Hurdle Technology'.

b) Enlist different non-thermal techniques.

c) Define the term 'Membrane Fouling'.

d) What do you understand by the term 'Cold Sterilization'?

e) Write down the principle of microwave processing.

f) What do you mean by oscillating magnetic field?

g) Enlist different applications of food irradiation.

h) What is intelligent packaging?

i) Enlist different membrane filtration processes along with their pore sizes.

j) Define the term 'Encapsulation'.

SECTION-B

Q2 What do you understand by dielectric heating? Discuss the working along with the principle of dielectric heating for food preservation.

Q3 Write short note on reverse-osmosis along with a suitable diagram. Also enlist various applications of reverse-osmosis in food sector.

Q4 Define pervaporation membrane process. Discuss the principle and applications of pervaporation along with a suitable diagram.

Q5 Write a short note on new researches in the field of food processing and packaging along with suitable examples.

Q6 Define computerization? Explain the importance of computerization in food industry.

SECTION-C

Q7 What is pulsed electric field technology? Discuss in detail the principle and basic components of pulsed electric field system along with a well labelled diagram.

Q8 Define supercritical fluid extraction. Discuss in detail the principle, design and applications of supercritical fluid extraction in food sector.

Q9 What is extrusion technology? Discuss in detail the principle and working of twin screw extruder along with its applications.

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.