

SUBJECT: ELECTIVE-II FOOD TECHNOLOGY

Day: Saturday
Date: 17/11/2018

W-2018-2444

Time 10.00 AM TO 01.00 PM
Max. Marks: 60

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Assume suitable data if necessary.

Q.1 How analysis of chemical constituents done in food products. Explain with example [10]

OR

Q.1 Give in detail one example of application of engineering in food industry. [10]

Q.2 Give rheological properties of foods. [10]

OR

Q.2 Write a note on "Principles of mass and energy balance in food processing operations." [10]

Q.3 Write in detail. "Material of construction, corrosion and waste utilization in food industry". [10]

OR

Q.3 Explain plant layout of food processing industry. [10]

Q.4 What is retort processing? Explain with example. [10]

OR

Q.4 Write on 'Dryers and their design parameters'. [10]

Q.5 How preservation by water removal is done? Give example. [10]

OR

Q.5 Which are chemical preservatives used in food industry? What are the effects of them on food? [10]

Q.6 Write a detail note on "Food product characteristics and package requirement". [10]

OR

Q.6 Write a note on "Different packaging material and their properties". [10]

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