

**B.TECH. SEM -VI (CHEMICAL 2014 COURSE (CBCS) :
WINTER - 2017**

SUBJECT: ELECTIVE-II FOOD TECHNOLOGY

Day: Friday
Date: 24/11/2017

W-2017-2177

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 Explain food product characterization and significance. [10]

OR

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

Q.2 Explain transport phenomena with respect to foods. [10]

OR

Q.2 Which are the membrane processes used in food industry. [10]

Q.3 Give detail of food processing plant layout. [10]

OR

Q.3 How flow sheet development of food industry is done? [10]

Q.4 How construction of cold storages is done? [10]

OR

Q.4 Write a detail note on "Types of freezers and their design parameters". [10]

Q.5 Explain with one example, "preservation of food by high temperature". [10]

OR

Q.5 Explain with one example, "preservation of food by low temperature". [10]

Q.6 What is mean by Aseptic Packaging? Give example. [10]

OR

Q.6 Which are the environmental friendly food packing material? Explain with example. [10]

* * * * *