

MASTER OF TECHNOLOGY (CHEMICAL ENGINEERING) (CBCS - 2015 COURSE)
M. Tech. (Chemical Engineering) Sem-IV :SUMMER- 2022
SUBJECT : SELF-STUDY PAPER-II:FOOD TECHNOLOGY

Day : Wednesday
Date : 15-06-2022

S-14552-2022

Time : 10:00 AM-01:00 PM
Max. Marks : 60

N.B:

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
 - 3) Answer to both the sections should be written in **SEPARATE** answer book.
 - 4) Assume suitable data, if necessary.
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SECTION-I

Q.1 What is heat transfer? Explain heat transfer by conduction, convection and radiation. Also explain thermal death time for food processing. **(10)**

OR

Q.1 Explain in detail principles of food processing. **(10)**

Q.2 Explain in detail thermal processing and heat sterilization of foods with suitable example. **(10)**

OR

Q.2 What is canning of food? How it is done? Explain it with suitable example. **(10)**

Q.3 What is drying? Explain rate of drying curve. **(10)**

OR

Q.3 Explain ultra-high temperature thermal processing of food. **(10)**

SECTION-II

Q.4 What is evaporation? Explain various types of evaporators used for processing of liquid foods. **(10)**

OR

Q.4 What is membrane processing? Explain principle and membrane configurations for processing liquid food. **(10)**

Q.5 What is frying of food? Explain in detail various types of frying for food. **(10)**

OR

Q.5 What is microwave heating of food? Explain in detail with advantages and disadvantages of microwave heating. **(10)**

Q.6 What is extrusion cooking of food? Explain in detail extrusion process for food. **(10)**

OR

Q.6 What is food packaging? Explain in detail various objectives and functions of food packaging. **(10)**

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