Librarian
Learning Resource Centre
Acharya Institutes

GBCS SCHEME

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Sixth Semester B.E. Degree Examination, July/August 2022 Food Process Engineering

		Food Process Engineering	
Tin	ne: 3	3 hrs. Max. M	arks: 100
	N	ote: Answer any FIVE full questions, choosing ONE full question from each mo	dule.
		Module-1	
1	a.	Explain colloid system and its stability in food components.	(10 Marks)
	b.	Distinguish between enzymatic and non enzymatic browning reactions.	(10 Marks)
		OR	
2	a.	Write a note on:	
		i) Diet and nutrition in Indiaii) Food Faddism.	(10 Marks)
	b.	Discuss on concept of carbohydrates and protein digestion process in Human.	(10 Marks)
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3	a.	Module-2 Justify the role of staphylococcus and salmonella contributes to food borne gas	troenteritis
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	b.	Explain dye – reduction test and its importance in testing quantity control of m	
		industry.	(10 Marks)
		OR	
4	a.	How extrinsic and intrinsic factor influences the growth microorganisms in food.	
	b.	Explain membrane filters.	(08 Marks)
		Module-3	
5	a.	Comment on process involved in production of cheese and list various types of cl	
	b.	List out principles under laying preservation of food.	(12 Marks) (08 Marks)
	U,	List out principles under laying preservation of lood.	(00 Marks)
		OR	
6	a. b.	Discuss on chemical method preservation. Illustrate detailed process of wine making and different types of wine.	(10 Marks) (10 Marks)
	υ.	mustrate detailed process of wine making and different types of wine.	(10 Marks)
		Module-4	
7	a.	Explain proximate analysis of food constituents.	(12 Marks)
	b.	Write note on edible films.	(08 Marks)
		OR	
8	a.	List out the objectives of food processing.	(10 Marks)
	b.	Explain the process of food packaging.	(10 Marks)
		Module-5	
9	a.	Explain process control also describe manual and automatic control.	(10 Marks)
	b.	Describe prediction of freezing rates.	(10 Marks)
		OR	
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Important Note: 1. On completing your answers, compulsorily draw diagonal cross lines on the remaining blank pages.

2. Any revealing of identification, appeal to evaluator and /or equations written eg, 42+8 = 50, will be treated as malpractice.

(10 Marks)

(10 Marks)

a. Write a brief note on properties of food processing theory.

b. Illustrate the process of air blast freezers and plate freezers.