



CBCS SCHEME

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Sixth Semester B.E. Degree Examination, June/July 2024 Food Process Engineering

Time: 3 hrs.

Max. Marks: 100

Note: Answer any FIVE full questions, choosing ONE full question from each module.

Module-1

- 1 a. What are the constituents of Food? Explain regulation of food intake colloidal systems in food. (10 Marks)
- b. What are Browning reactions? Explain Anti – nutritional factors in food. (10 Marks)

OR

- 2 a. Explain Stability of Colloidal systems in food. (10 Marks)
- b. Write a short note on : (10 Marks)
- i) Rancidity of food ii) Food faddism and faulty food habits.

Module-2

- 3 a. What are the factors influence the growth of microorganism in food? (10 Marks)
- b. Write a short note on : (10 Marks)
- i) Direct Microscopic Count (DMC) ii) Membrane filters.

OR

- 4 a. Discuss on food borne gastroenteritis caused by (10 Marks)
- i) Salmonella ii) Clostridium.
- b. Write a short note on : (10 Marks)
- i) Most Probable Numbers (MPN) ii) Agar droplets.

Module-3

- 5 a. Explain the production of Bread in detail. (10 Marks)
- b. Explain the following food preservation methods : (10 Marks)
- i) Dehydration ii) Irradiation.

OR

- 6 a. Explain the production of cheese in detail. (10 Marks)
- b. Explain the following : (10 Marks)
- i) Chemical preservatives ii) Fermentation of wine.

Module-4

- 7 a. Explain the manufacturing and processing of Food. (10 Marks)
- b. Discuss in detail about the methods of Evaluation of food. (10 Marks)

OR

- 8 a. Explain factors influencing Food product development , Marketing and Promotional strategies. (10 Marks)
- b. i) Write applications of Biotechnology in Food Industry. (05 Marks)
- ii) Write a short note on Enzymes in Food Industry. (05 Marks)

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.

Module-5

- 9 a. Explain in detail about thermal properties of frozen foods. (10 Marks)
b. Explain Food freezing equipments : (10 Marks)
i) Air blast freezers ii) Immersion freezers.

OR

- 10 a. i) Explain fruit juice extraction. (05 Marks)
ii) Write a short note on Edible films. (05 Marks)
b. Explain in detail about HACCAP and FSO. (10 Marks)
