Register Number:……..

KUMARAGURU
college of technology
character is life

B.TECH DEGREE EXAMINATIONS: NOV/DEC 2022

(Regulation 2018)

Seventh Semester

BIOTECHNOLOGY

U18BTE0003**:** Food Preservation Technology

COURSE OUTCOMES

CO1: Identify the causes of spoilage
CO2: Categorize high temperature processing techniques
CO3: Apply drying techniques for different foods
CO4: Compare various low temperature processing techniques
CO5: Examine various non-thermal methods of preservation
CO6: Analyze various packaging techniques

Time: Three Hours **Maximum Marks: 100**

Answer all the Questions:-
PART A (10 x 2 = 20 Marks)
(Answer not more than 40 words)

1.	Recall the spoilage of cereals and cereal products.	CO1	[K_2]
2.	Why should the food be processed at domestic and largescale level?	CO1	[K_2]
3.	Write the significance of blanching of food processing.	CO2	[K_2]
4.	During dehydration, the foods tend to lose vitamins. Justify.	CO3	[K_4]
5.	Spell out the principle of atomization in spray dryer.	CO3	[K_2]
6.	What are the benefits of choloroflurocarbons in food industry.	CO4	[K_1]
7.	List the type of woods used for smoking of foods.	CO4	[K_1]
8.	Write about thermosonication of foods.	CO5	[K_1]
9.	Outline the functions of HACCP.	CO6	[K_1]
10.	What must appear on the label of your packaged food?	CO6	[K_2]

Answer any FIVE Questions:-
PART B (5 x 16 = 80 Marks)
(Answer not more than 400 words)

11.	a)	Illustrate the industrial significance of food preservation.	6	CO1	[K_1]
	b)	Explain the causes of milk and milk products spoilage with appropriate examples.	10	CO1	[K_2]
12.	a)	Describe the disadvantages involved in concentrating fruit juice.	8	CO2	[K_L]

	b)	Discuss canning of pineapples with a neat flow diagram.	8	CO2	[K_2]
13.	a)	Discuss improved food storage area for grains along with its specification.	8	CO3	[K_4]
	b)	Describe refrigeration cycle with a neat diagram.	8	CO4	[K_2]
14.	a)	Explain the steps involved in high pressure processing technique and write its application in various types of food sector.	8	CO5	[K_2]
	b)	Describe the basic principles of equipments used in the preservation technique where electrical energy is converted to heat energy.	8	CO5	[K_1]
15.	a)	Outline the advantages of food packaging.	8	CO6	[K_2]
	b)	Summarize the basic types of packaging materials used in food industry.	8	CO6	[K_2]
16.	a)	Explain the construction and working of cryogenic freezer with a neat diagram for any product of your interest.	8	CO4	[K_1]
	b)	Describe the principle advantages and disadvantages of osmotic dehydration in food industry.	8	CO3	[K_2]

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