

End Semester Examinations - 2015-16 Even Semester - May 2016

14FP3024 Food Processing and Biotechnology

Set B

Time : 3 hrs
Total Marks: 100

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1. Explain in detail about the nutritional value of foods. Mention its functional properties. (20 marks)
OR
 2. Discuss the types of food additives and their role with regard to food preservation. (20 marks)
 3. a) Describe the causes of spoilage, routes of contamination and prevention of contamination of foods in detail (10 marks)
b) Discuss the role of fungi associated with foods and mention their characteristics. (10 marks)
OR
 4. Explain about *Salmonella typhii* pathogenesis, symptoms and control measures in detail. (20 marks)
 5. a) Define sorting. How sorting and grading is done based on physical properties of food. (10 marks)
b. Why mixing is required in food processing? Explain in detail the theory of solid and liquid mixing (10 marks)
OR
 6. Why separation is important? Enumerate on the importance, application and centrifuges used in processing of various foods (20 marks)
 7. Discuss the types of food preservation at high temperatures. Mention its advantages and disadvantages (20 marks)
OR
 8. Explain the processing and preservation of fish and fish products (20 marks)
 9. Highlight the steps involved in meat processing and the large scale production of meat products. (20 marks)

Wishing you All the Best
