



RAN - 2103001106030001

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M.Sc. Int. B.T. (Sem. VI) Examination April - 2023

Generic Elective Course : Food Technology

Time: 2 Hours]

[Total Marks: 50

સૂચના : / Instructions

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નીચે દર્શાવેલ નિશાનીવાળી વિગતો ઉત્તરવહી પર અવશ્ય લખવી.
Fill up strictly the details of signs on your answer book

Name of the Examination:

M.Sc. Int. B.T. (Sem. VI)

Name of the Subject :

Generic Elective Course : Food Technology

Subject Code No.: **2103001106030001**

Seat No.:

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Student's Signature

- (2) Figures to the right indicate full marks.
- (3) Draw neat and labelled diagrams wherever necessary.

Q-1. Answer the following questions in short (Any four): [08]

- 1) What is appertization?
- 2) Enlist various types of food spoilage.
- 3) What are the primary objectives of blanching?
- 4) How the freeze drying can be carried out?
- 5) Define: Rancidity

Q-2. Attempt any two of following. [14]

- 1) What are the technological applications related to enzyme activity in the food industry?
- 2) Explain beer brewing with reference of traditional fermentation technology.
- 3) What is the scope of food biotechnology?

Q-3. Explain in detail any two of following. [14]

- 1) What is the general concept of food processing?
- 2) Justify the purpose of blanching. How it is differentiated from pasteurization?
- 3) Discuss the role of food additives in food preservation.

Q-4. Attempt any two of the following: [14]

- 1) How can radiation help to preserve the food?
 - 2) Compare and contrast the causes of fruit rot.
 - 3) Discuss in brief: Spoilage of processed and fresh meats
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