

2103001106030001
EXAMINATION FEBRUARY-MARCH 2024
BACHELOR OF SCIENCE (SIXTH SEMESTER)
FOOD TECHNOLOGY- LEVEL 3

[Time: As Per Schedule]

[Max. Marks:50]

Instructions:

1. Fill up strictly the following details on your answer book

- a. Name of the Examination : **BACHELOR OF SCIENCE (SIXTH SEMESTER)**
 - b. Name of the Subject : **FOOD TECHNOLOGY LEVEL 3**
 - c. Subject Code No : **2103001106030001**
2. Sketch neat and labelled diagram wherever necessary.
 3. Figures to the right indicate full marks of the question.
 4. All questions are compulsory.

Seat No:

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Student's Signature

Q.1 Write answers (Any Four):

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- A. List down main products derived from starch hydrolysis and mention their uses.
- B. Define: flocculation.
- C. Enlist any four examples of food additive.
- D. Give 3 examples of yeast which are responsible for spoilage of soft drink
- E. Definition of intermediate moisture food.
- F. Expand the word HTST and UHT.

Q.2 Attempt Any Two: **14**

- A. Describe: Role of enzyme technology in food technology.
- B. Write a note on general concept of food processing.
- C. Explain - Freezing an efficient method of food preservation.

Q.3 Explain in detail Any Two: **14**

- A. Justify: Pasteurization is a thermal method to increase shelf life of food.
- B. Enlist and discuss: The heat treatment in food preservation.
- C. Write a note on spoilage of fresh and frozen vegetable.

Q.4 Attempt Any Two of the following: **14**

- A. Write a detailed note on History of food technology.
- B. How ionizing radiation help in food preservation?
- C. Enlist name of microorganism and their role in poultry and fruit spoilage.
