

**Faculty of Science**  
**B.Sc (Food Technology) II-Year, CBCS –IV Semester**  
**Regular Examinations, June/July-2022**  
**PAPER: Food Processing Technology**

Time: 3 Hours

Max Marks: 80

**Section-A**

- I. Answer any *eight* of the following questions (8x4=32 Marks)
1. Food processing
  2. Distillation
  3. Vitamins
  4. Milling
  5. Shedding
  6. Canning
  7. Fish protein concentrate (FPC)
  8. Deboning
  9. Beverages
  10. Toned milk
  11. Blanching
  12. Value added products of fruits

**Section-B**

- II. Answer the following questions (4x12=48 Marks)
- 13.(a) Write about the principles and methods of sedimentation, sieving and centrifugation.  
(OR)  
(b) Explain in detail about the various methods of food processing.
- 14.(a) Explain the method of paddy processing and add a note on processed food items of paddy  
(OR)  
(b) Write about oil seed processing.
- 15.(a) Explain about various commercial canning operations of fish.  
(OR)  
(b) What are miscellaneous beverages? What are its types.
- 16.(a) Write about different processed milk products.  
(OR)  
(b) What is the scope and production of fruits and vegetables in India.

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**B.Sc (Food Technology) II-Year, CBCS –IV Semester**  
**Backlog Examinations –Jan, 2023**  
**PAPER: Food Processing Technology**

Time: 3 Hours

Max Marks: 80

**Section-A**

- I. Answer any *eight* of the following questions (8x4=32 Marks)
1. Centrifugation
  2. Food processing
  3. Minerals
  4. Oil seed processing
  5. Flakes and puffs
  6. Value added products of pulses
  7. Fish protein extracts (FPE)
  8. Pickling, curing of meat
  9. Flavored syrups
  10. Skimmed milk
  11. Blanching
  12. Value added products of fruits

**Section-B**

- II. Answer the following questions (4x12=48 Marks)
- 13.(a) Write about the principles and methods of distillation, extraction and filtration.  
(OR)  
(b) Explain in detail about the effect of processing on vitamins.
- 14.(a) Explain the method of processing of pulses  
(OR)  
(b) Write about the different types of commercial processing equipments.
- 15.(a) Explain about beverage processing products and its types.  
(OR)  
(b) What are the various processing methods used to preserve fish?
- 16.(a) Write about different milk processing techniques and types of milk.  
(OR)  
(b) What is primary processing of fruits and vegetables? Add a note on pack house handling.

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Time: 3 Hours

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**Section-A**

- I. Answer any *eight* of the following questions (8x4=32 Marks)
1. Distillation
  2. Centrifugation
  3. Pulse Electric Field (PEF)
  4. Hydrogenation
  5. FSSAI
  6. Canning
  7. FPC
  8. Beverages
  9. Toddy processing
  10. UHT processing
  11. Primary processing of vegetables
  12. Fortified milk

**Section-B**

- II. Answer the following questions (4x12=48 Marks)
- 13.(a) Define food processing. Explain the effect of processing on nutritional value of food.  
(OR)  
(b) Write about ultrasound and microwave heating methods of food processing.
- 14.(a) What are the different types of processed cereal products? Explain their nutritional importance.  
(OR)  
(b) Define oil seed processing. Write about the different methods involved in it.
- 15.(a) Write about methods of poultry processing.  
(OR)  
(b) Write about the aseptic processing methods used to prepare processed fish products.
- 16.(a) What are the different types of processed milks? Explain.  
(OR)  
(b) Write about the various methods of pack house handling of fruits.

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