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B TECH
(SEM-V) THEORY EXAMINATION 2020-21
DEVELOPMENTS OF PROCESSED PRODUCTS

Time: 3 Hours**Total Marks: 100****Note: 1.** Attempt all Sections. If require any missing data; then choose suitably.**SECTION A****1. Attempt all questions in brief.****2 x 10 = 20**

Q no.	Question	Marks	CO
a.	Define malted products with examples.	2	2
b.	Define unit operation.	2	1
c.	What do you understand by value added products?	2	2
d.	Give some examples of frozen foods.	2	3
e.	Define health foods with examples.	2	3
f.	How has technology improved the processed food quality?	2	4
g.	Write some spoilage agents of food industry.	2	2
h.	Define functional foods with examples.	2	3
i.	Write the benefits and chemical composition of oil seeds.	2	2
j.	How are the vegetable crops preserved?	2	3

SECTION B**2. Attempt any three of the following:****3 x 10 = 30**

Q no.	Question	Marks	CO
a.	Explain various steps involved in new process development.	10	4
b.	Give the specific procedure of value addition products of mahua.	10	3
c.	Compare the organic foods with non-organic foods.	10	2
d.	Give various factors affecting shelf life of food materials during the storage.	10	2
e.	Give a brief description of milk processing plant.	10	2

SECTION C**3. Attempt any one part of the following:**

Q no.	Question	Marks	CO
a.	Describe the technology involved in flaked cereal pulses.	10	2
b.	Write the method of preparation and packaging of malted products produced from cereal pulses.	10	3

4. Attempt any one part of the following:

Q no.	Question	Marks	CO
a.	Write the production and packaging specifications of canned food products.	10	2
b.	Give the methods of preparation of spice extracts.	10	3

5. Attempt any one part of the following:

Q no.	Question	Marks	CO
a.	Explain the causes and chemical changes which occur during meat deterioration.	10	4
b.	Describe the nutraceuticals which are beneficial in cardiac disease.	10	4

6. Attempt any one part of the following:

Q no.	Question	Marks	CO
a.	Describe various extrinsic factors affecting shelf life of food materials.	10	2
b.	How oxidation is responsible for the spoilage of food products?	10	4

7. Attempt any one part of the following:

Q no.	Question	Marks	CO
a.	Write the details of various determinants of food plant layout.	10	4
b.	Write the salient features of processing plants for cereals.	10	1