

CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE, NUVEM – GOA

POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)

M.Sc. (I) Food Technology (Semester I) Semester End Examination JANUARY 2020

FTC 103 FUNDAMENTALS OF FOOD PRESERVATION AND PROCESSING

Max. Marks: 45 marks

Duration: 2 hours

Date: 15/01/2020

INSTRUCTIONS:

- 1. Section I** is compulsory
- Answer **any 3** questions from **Section II**
- Figures on the right indicate maximum marks assigned to the question

SECTION I

Q 1. Write short notes on the following, with reference to their application in the food industry:

10 marks

- a. Lyophilisation
- b. Emulsification
- c. Single Cell Proteins
- d. Extrusion cooking
- e. Maillard reaction

Q 2. Define food processing and explain in brief the different food processing industries.

5 marks

SECTION II

Q 3. Explain in brief the principle, working and food industry-based application of the following:

10 marks

- a. Hurdle technology
- b. Modified atmosphere packaging technology

P.T.O.

Q 4. Comment on the following novel foods in brief:

10 marks

- a. Algae
- b. Food Analogs

Q 5. Schematically/ Diagrammatically explain the following:

10 marks

- a. Dehydrofreezing process
- b. Major steps in cultivation of mushrooms.

Q 6. Explain in detail how hygiene, energy efficiency minimization of labour and waste can affect performance in the food industry.

10 marks
