

**D.K.M. COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE-1****SEMESTER EXAMINATIONS****APRIL - 2017****11CBT6D****ELECTIVE III : FOOD PROCESSING TECHNOLOGY****Time : 3 Hours****Max. Marks : 75****SECTION – A (10 x 2 = 20)****Answer ALL the questions.**

1. What is an acceleration and deceleration phase?
2. Give any two contributions of Louis Pasteur.
3. What are mycotoxins? Give any two examples.
4. What is botulinum?
5. Define pasteurization.
6. Write any two species that can be used as SCP.
7. What are the deteriorative changes that occur in food stuff?
8. What are the different types of material used for food packaging?
9. What is food safety?
10. What is food adulteration?

**SECTION – B (5 x 5 = 25)****Answer any FIVE of the following questions.**

11. Explain in detail about microbial growth pattern.
12. What is bread mold? Explain its structure and its characteristics.
13. What is cholera toxin? What is its health impact?
14. Explain the techniques of freezing and irradiation of food preservation.
15. What are the various methods available to extend shelf life?
16. Explain in detail about the various food safety guideline and regulations.
17. Explain in detail about various methods of quality assessment of various food materials.
18. Write a note on the nutritional values of spirulina.

**SECTION – C (3 x 10 = 30)****Answer ALL the questions.**

19. (a) Elaborate the physical and chemical factors that influence the structure of microorganisms.  
(Or)  
(b) Discuss in detail about the various contaminants of various food stuffs and add a note on its prevention.
20. (a) Explain in detail about the principle and methods of food preservation.  
(Or)  
(b) What is SCP? Explain in detail about its nutritional values and importance.
21. (a) Explain in detail about the various methods of food packaging.  
(Or)  
(b) Discuss in detail about food safety and evaluation.