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D.K.M.COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE-1

SEMESTER EXAMINATIONS

APRIL - 2016

11CBT6D

ELECTIVE III: FOOD PROCESSING TECHNOLOGY

Time : 3 Hrs

Max.Marks : 75

SECTION-A (10 x 2 =20)

Answer ALL the questions.

Define / Explain the following.

1. Microbiology.
2. Food Mold.
3. Food poisoning.
4. Microbial toxins.
5. Fermentation.
6. Dehydration.
7. Shelf life.
8. SCP.
9. Dairy products.
10. Quality control.

SECTION-B (5 x 5 =25)

Answer any FIVE of the following questions.

11. Explain the types of microbes associated with food products.
12. Write about the physicochemical factors that influence the microbial growth.
13. Give an account on microbes contaminating milk product and their control.
14. Write about food poisoning and toxins of food processing.
15. Explain the scope and importance of food processing.
16. Give an account on packaging principles and design.
17. Explain single cell protein and its uses.
18. Describe the objectives, importance and functions of quality control.

SECTION-C (3 x 10 =30)

Answer ALL the questions.

19. (a) Give an account on various microbes found in vegetables, pulses and oilseeds.

(Or)

(b) Describe about microbial growth pattern and its significance.

20. (a) Give an account on history and scope of food microbiology.

(Or)

(b) Write an essay on single cell protein and its uses.

21. (a) Explain the various methods of food preservation.

(Or)

(b) Write an essay on food regulations, food adulteration, food safety and evaluation.

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