

Reg No.: _____

Name: _____

APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY
THIRD SEMESTER B.TECH DEGREE EXAMINATION(S), MAY 2019

Course Code: FT207

Course Name: INTRODUCTORY FOOD TECHNOLOGY

Max. Marks: 100

Duration: 3 Hours

PART A

Answer any three full questions, each carries 10 marks.

Marks

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|---|----|---|------|
| 1 | a) | Give details on the nutrient composition of cereals | (5) |
| | b) | Elucidate different types of lipids? | (5) |
| 2 | a) | Give details on the major physical properties of food. | (5) |
| | b) | Define Food. What are the functions of food? | (5) |
| 3 | a) | What causes food spoilage and explain about the symptoms. | (5) |
| | b) | Give details on the major classes of microbes that cause food spoilage. | (5) |
| 4 | a) | Elucidate different types of alcoholic beverages | (3) |
| | b) | Explain about the extrinsic factors which affect food deterioration | (7) |

PART B

Answer any three full questions, each carries 10 marks.

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|---|---|------|
| 5 | What are the major challenges and growth potentials of the Indian food processing sectors? | (10) |
| 6 | Describe the functions of Marine Products Export Development Authority and National Mission on Food Processing | (10) |
| 7 | Define the following fundamental units and mention the dimensional formula
(1)Work (2) Force (3) Pressure (4) Power (5) Velocity | (10) |
| 8 | With the help of suitable example, give details on the significant digits. | (10) |

PART C

Answer any four full questions, each carries 10 marks.

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| 9 | Explain water activity? Describe the various methods of determination of water activity | (10) |
| 10 | a) List out the details of different methods of controlling water activity in foods. | (6) |
| | b) What are the significance and dietary requirements of Water? | (4) |
| 11 | What is sorption Isotherms? Using a neat graph, give details on the effect of water activity on food quality and stability. | (10) |
| 12 | a) What is GMP? Give details on its role and significance in food safety management system. | (5) |

- b) Give details on AGMARK food regulations. (5)
- 13 What is food packaging? Describe the purpose and types of packaging (10)
- 14 a) Give details on the waste management in food industries. (8)
- b) What are the environmental aspects that are to be considered while designing the food packaging? (2)
