Question Paper Code: 59901

B.E. / B.Tech. DEGREE EXAMINATION, MAY 2021

Elective

Chemical Engineering

15UCH901- FOOD SCIENCE AND TECHNOLOGY

(Regulation 2015)

Duration: 1:45 hours   Maximum: 50 Marks

PART – A (10 X 2 =20 Marks)
ANSWER ANY TEN QUESTIONS

1.	Group foods with examples.	R	CO1
2.	Ravi is interested in the production of crops and make it a business. He also wishes to check the quality of the products and export it. Suggest a programme of study to fulfill his dreams and justify.	Ap	CO1
3.	Define the term malnutrition.	R	CO1
4.	Mention few reasons why food additives are added to a food.	R	CO2
5.	Differentiate micro and macronutrients.	U	CO2
6.	Highlight the functions of thiamine and mention two sources.	An	CO2
7.	Define food quality and state its importance.	R	CO3
8.	Mention the role of enzyme in food processing with suitable example.	U	CO3
9.	Name two fermented food products.	R	CO3
10.	Give examples for material handling operation.	U	CO4
11.	Define blanching in food processing.	R	CO4
12.	What are the types of cold preservation?	R	CO4
13.	What is meant by milk homogenization?	U	CO5
14.	List the pulses available in market.	U	CO5

15. Brief the production and utilization of frozen foods.   R   CO5

ANSWER ANY THREE QUESTIONS

PART - B (10 X 3 =30 Marks)

1. Imagine you are a food scientist. Articulate your views on the role of science and technology in overcoming food insecurity. Suggest technical measures for the same.   An   CO1

2. Assume you are in a situation to start a food production business with the following conditions.

   - Food to be exported
   - Already high competitive food so need to be more attractive   Ap   CO2
   - It is to be a food for children

   Select any one food products and discuss its preparatory and handling strategies to fulfill the above conditions.

3. Write a note on the mass transfer operations involved in food processing.   U   CO3

4. Give a detailed account on low temperature food preservation methods.   U   CO4

5. Discuss the production and utilization of confectionaries and baking units with suitable examples.   An   CO5