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**Question Paper Code: U9C77**

B.E./B.Tech. DEGREE EXAMINATION, NOV 2024

Open Elective

Bio Technology

21UBT977-FOOD AND DAIRY TECHNOLOGY

(Common to all branches)

(Regulations 2021)

Duration: Three hours

Maximum: 100 Marks

Answer All Questions

PART A - (10 x 2 = 20 Marks)

1. How the water activity is determined? CO1 U
2. List out the aims of food science and technology CO1 U
3. Why food additives are added to the foods? CO1 U
4. What are the two types of Browning reactions? CO1 U
5. What are methods adopted before the beginning of food processing? CO1 U
6. Mention the few importance of bacteria in foods. CO1 U
7. Classify the various foods on the basis of their ease of spoilage CO1 U
8. What is the unit operations involved in food technology? CO1 U
9. How do you remove contaminants from food? CO1 U
10. Define whey protein CO1 U

PART – B (5 x 16= 80 Marks)

11. (a) Explain with one perfect example for labeling of foods under FSSAI guideless in prescribed format? CO1 U (16)  
Or  
(b) Explain the process of determination of water content present in edible product? CO1 U (16)
12. (a) Articulate the functional properties of food and role of carbohydrate, protein, lipid and vitamins in contributing textural characteristics CO2 App (16)

Or

- (b) Elaborate the functional properties of food and role of carbohydrate, protein, lipid and vitamins in contributing textural characteristics CO2 App (16)
13. (a) Describe in detail about the cleaning methods has deployed prior to the grading technique? CO1 U (16)
- Or
- (b) Explain in detail about the process of food engineering operations? CO1 U (16)
14. (a) Write a detailed note on stages of bacterial death kinetics? CO1 U (16)
- Or
- (b) Describe the types of packaging materials commonly used for food packaging? CO1 U (16)
15. (a) Explain in detail about the fortification and packaging of milk and milk products? CO1 U (16)
- Or
- (b) Explain in brief about the homogenization, sterilization and filtration, clarification in processing of milk? CO1 U (16)