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**Question Paper Code: U9D77S**

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

Open Elective

21UBT977 FOOD AND DIARY TECHNOLOGY

(Common to all Engineering branches)

(Regulations 2021)

Duration: Three hours

Maximum: 100 Marks

Answer All Questions

PART A - (10 x 2 = 20 Marks)

- |   |         |
|---|---------|
| 1. What is the need of food processing?                               | CO1 U   |
| 2. What are antioxidants?   | CO1 U   |
| 3. Define Food additives.   | CO1 U   |
| 4. What are the types of Carotenoids?                                 | CO1 U   |
| 5. Define cleaning process?   | CO1 U   |
| 6. List any five dairy products commercially available in the market? | CO1 U   |
| 7. What is food spoilage?   | CO1 U   |
| 8. Name the organisms, which are responsible for food spoilage.       | CO1 U   |
| 9. List out major sources of bacterial contamination of milk.         | CO1 U   |
| 10. How do you remove contaminants from food?                         | CO2 App |

PART – B (5 x 16= 80 Marks)

- |   |         |      |
|---|---------|------|
| 11. (a) Elaborate the food regulation guidelines followed in India.   | 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) FSSAI is the regulatory body for all the edible products in India. CO2 App (16)  
Enumerate the significance and importance of FSSAI
13. (a) Oil and water both are immiscible in nature but we combine both CO2 App (16)  
to get a creamy product by process called emulsification?  
Examine the methodologies and mechanism happens to  
exemplify emulsification?
- Or
- (b) Sugar and salts are commercially available as crystals and we CO2 App (16)  
have consumed at least once in a day? Outline the detailed  
methodology of crystallization and its significance?
14. (a) Bring your understanding about the technologies deployed to CO1 U (16)  
perform food packaging in current generation?
- Or
- (b) Give a detailed account about thermal destruction of food CO1 U (16)  
spoilng microorganism?
15. (a) The processing methodologies can decide the type of milk? Bring CO1 U (16)  
your understanding about milk processing technologies with  
significance in detailed manner?
- Or
- (b) Explain the Acts and Laws to milk based products under the CO1 U (16)  
regulation of FSSAI?