

The Assam Royal Global University, Guwahati

Royal School of Bioscience

B.Sc Food Technology, 1st semester

Semester End Examination, 2022

Course Title : Principles of Food Processing

Course Code : FTC152C102

Time: 3 Hours

Maximum Marks: 70

Note: Attempt all questions as per instructions given.

The figures in the right-hand margin indicate marks.

Section – A

- Q.1.** Attempt **all** questions. (Maximum word limit 50) **2 x 8**
- a. Define food processing. 2
 - b. What do you mean by liquefaction. 2
 - c. What are humectants and anti-caking substances? 2
 - d. How to turn water soft? 2
 - e. What is UHT? 2
 - f. What do you mean by the term aseptic processing? 2
 - g. What is a compressor? 2
 - h. Define expansion valve of a refrigerator 2

Section – B

- Q.2.** Answer **any one** of the following: 12
- a. Comment on the different parameters of food processing.
 - b. Write a note on the primary processing techniques.
- Q.3.** Answer **any two** of the following: 7 x 2
- a. Discuss the different types of impurities present in water.
 - b. Comment on the role of salt and sugar as additives.
 - c. What are preservatives? Give examples.
- Q.4.** Answer **any two** of the following: 7 x 2
- a. Explain the canning operation.
 - b. What is irradiation? Mention certain drawbacks of irradiation.
 - c. Discuss some applications of microwave heating.
- Q.1.** Answer **any two** of the following: 7 x 2
- a. Briefly elaborate about direct and indirect freezing methods.
 - b. Discuss about different types of refrigeration systems.
 - c. How does the microflora present in food effected if the food is freezed?