

Enrolment No. _____

SEMESTER- 3 EXAMINATION – WINTER 2012

Date: 03/01/2013

Time:10:30 – 01:00**Total Marks: 70**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

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|----|---|---|-------|
| Q1 | A | Discuss food as a source of nutrients | (07) |
| | B | Explain mass and energy balance with its application | (07) |
| Q2 | A | Discuss composition of cereals, fruits and milks | (07) |
| | B | What is psychometric chart? Discuss it along with its applications. | (7.0) |

	B	Discuss cleaning, decorating and separation process.	(07)
Q3	A	Discuss present status of food in industries in India and abroad.	
		Also discuss future growth in India.	(07)
	B	What is food quality? Discuss quality control. Also describe sensory evaluation method.	(07)

Q3	A	Write short note on (Any Two)	(07)
		i. Food evaluation methods ii. Need and application of process control iii. Food product development.	
	B	Discuss entrepreneurship and industrial training concept.	(07)

- Q4 A. Discuss recommended dietary allowances for nutrients (03)
- B. Fruit juice containing 10% solid is pass through an evaporator to make it with 80% solid. If the juice entry flow rate is 300 kg / hr calculate product – produced and moisture removal using mass balance. (04)
- C. Explain cooling and freezing method of food preservation. (07)

OR

- Q4 A. What is food deterioration? Explain effect of temperature and moisture on food spoilage (07)
- B. Discuss drying, packaging and distillation. (07)
- Q5 A. Define / Explain following terms (Any Seven) terms (07)
- | | | |
|---------|-----------------|--------------|
| Mixing | Instrumentation | Processing, |
| Grading | Filtration | Evaporation, |
| Peeling | Forming | |
- B. Explain requirement of food laws (04)
- C. Discuss soft drinks and ready to eat food (03)

OR

- Q5 A. Answer the following (Any Five) (10)
- Explain use of steam tables.
 - Give importance of milk as a food.
 - List equipments and machinery used in unit operations.
 - Explain filtration process
 - How do you find composition of food?
 - Explain need of packaging in food.
- Q5B Discuss functions of food. (04)
