Subject cod		Enrolment No GUJARAT TECHNOLOGICAL UNIVERSITY				
		SEMESTER- 3 EXAMINATION – WINTER 2012 le: 131405 Date: 03/01/				
Subject Name: Introduction to food Processing Technology Time: 10:30 - 01:00 Instructions:						
	2.	Attempt all questions. Make suitable assumptions wherever necessary. Figures to the right indicate full marks.				
Q1	A	Discuss food as a source of nutrients	(07)			
	В	Explain mass and energy balance with its application	(07)			
Q2	A	Discuss composition of cereals, fruits and milks	(07)			
	В	What is psychometric chart? Discuss it along with its				
		applications.	(7.0)			
		OR				
	В	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)			
	В	What is food quality? Discuss quality control. Also describe sensory				
		evaluation method.	(07)			
		OR				
Q3	A	Write short note on (Any Two)	(07)			
	i ii					
	iii	. Food product development.				
	В	Discuss entrepreneurship and industrial training conc	ept. (07)			

Q4	A.	Discuss recomm	nended diatory allowar	nces for nutrients	(03)	
	B.	Fruit juice conta	ining 10% solid is pas	ss through an evapora	ator to make it	
	with 80% solid. If the juice entry flow rate is 300 kg / hr calculate pro					
		produced and me	oisture removal using	mass balance.		
					(04)	
	C.	Explain cooling a	and freezing method o	of food preservation.	(07)	
			OR			
Q4	A. What is food deterioration? Explain effect of temperature and					
		moisture on food	d spoilage		(07)	
	B.	Discuss drying,	packaging and distilla	tion.	(07)	
Q5	A. Define / Explain following terms (Any Seven) terms			y Seven) terms	(07)	
		Mixing In	nstrumentation	Processing,		
		Grading	Filtration	Evapo	oration,	
		Peeling F	Forming			
	B.	Explain requirer	ment of food laws		(04)	
	C.	Discuss soft drinks and ready to eat food		ood	(03)	
			OR			
Q5	A.	Answer the following (Any Five)			(10)	
	(i)	Explain use of steam tables.				
	(ii)	Give importance of milk as a food.				
	(iii)	List equipments and machinery used in unit operations.				
	(iv)	Explain filtration process				
	(v)	How do you find composition of food?				
	(vi) Explain need of packaging in food.					
Q5B	Discuss functions of food.				(04)	
