

Register No:

Name:

SAINTGITS COLLEGE OF ENGINEERING (AUTONOMOUS)

(AFFILIATED TO APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY, THIRUVANANTHAPURAM)

SIXTH SEMESTER B.TECH DEGREE EXAMINATION(R,S), MAY 2024**Food Technology
(2020 SCHEME)****Course Code : 20FTT308****Course Name : Comprehensive Course Work****Max. Marks : 50****Duration:75 Minutes****PART A***(Answer all questions. Each question carries 1 mark)*

- Which among these statements are correct i)radicidation involves radiation doses of 2-8kGy
ii) radurization involves radiation doses of 2-8kGy
(A) i only correct (B) ii only correct
(C) both are correct (D) both are incorrect
- Which of the following is a easy perishable food
(A) Fish (B) Dried fruits
(C) Chocolates (D) Honey
- Which among the following are major carriers of botulism
(A) Pickles (B) Fruits
(C) Canned food (D) Milk
- Ozonation of fish helps to reduce microbial load by.....%
(A) 88.25 (B) 88.55
(C) 88.45 (D) 88.75
- Red milk is produced by
(A) Ecoli (B) Staphylococcus
(C) Streptococcus (D) Serratia
- Inpasteurization milk is heated at 72 degree celsius for 15 sec
(A) HTST (B) LTHT
(C) Ultra (D) UHT
- Heat transfer by conduction is governed by
(A) Fouriers law (B) Fick'slaw
(C) Kick's law (D) Laplace law
- What is Critical radius of insulation?
(A) The minimum radius at which maximum heat transfer rate is observed (B) The maximum radius that can allow heat transfer
(C) The maximum heat transfer coefficient at a maximum possible radius (D) The radius at which maximum heat transfer rate is observed
- The law governing the distribution of radiant energy over wavelength for a black body at fixed temperature is referred to as

- (A) Kirchhoff's law (B) Planck's law
(C) Wein's formula (D) Lambert's law
10. If the vapour pressure of the two components in a binary mixture is same, then it is a
(A) Isotope (B) Azeotrope
(C) Differential boiling point (D) all the above
11. The ratio of inertia force to viscous force is known as
(A) Grashof number (B) Reynolds number
(C) Fourier number (D) Nusselt number
12. Distillation is possible only if the solution components are
(A) Volatile (B) Non-volatile
(C) None of the above (D) cryogenic
13. Milk sugar is
(A) Fructose (B) Lactose
(C) Mannose (D) Sedoheptulose
14. Read the given statements and identify which one is TRUE i) Cellulose is insoluble in cold water ii) Cellulose can be completely digested in human body and provides energy iii) Cellulose is a polysaccharide composed of thousands of fructose molecules
(A) i (B) ii
(C) iii (D) Both i & ii
15. Cellulose is a
(A) Homopolysaccharide (B) Heteropolysaccharide
(C) Reducing sugar (D) Polymer of fructose
16. Which of the following is NOT a true statement i) All monosaccharides are reducing sugars ii) Sucrose is a non reducing sugar iii) Fructose is a non reducing sugar
(A) All Statements are true (B) iii only
(C) i only (D) ii only
17. Lactose is composed of
(A) Glucose and Galactose (B) Glucose and Fructose
(C) Levulose and Glucose (D) Sucrose and Galactose
18. Which among the following is the example of homopolysaccharide? i) Starch ii) Cellulose iii) Pectin
(A) i & iii (B) i & ii
(C) iii only (D) i, ii & iii
19. During fruit juice canning pasteurization is done at the temperature
(A) 71°C (B) 74°C
(C) 77°C (D) 81°C
20. Rate of drying is influenced by
(A) Air temperature (B) Air humidity
(C) Air velocity (D) All the above
21. The freezing of tightly packed poultry carcasses by dipping in liquid nitrogen or glycol is known as
(A) Cryogenic Freezing (B) Immersion Freezing
(C) Blast Freezing (D) None of the above
22. The moisture commonly removed in drying is
(A) Total moisture (B) Equilibrium moisture
(C) Free moisture (D) Bound moisture

23. Freezing of food material takes place
 (A) at 0°C (B) at distinct freezing point below 0°C
 (C) over a temperature range below 0°C (D) over a temperature range above 0°C
24. Mixing indexwith time
 (A) decreases (B) increases
 (C) equals (D) does not change
25. Which statement best describes a standard operating procedure (SOP)?
 (A) SOPs summarize company policy. (B) SOPs are written descriptions of regularly occurring processes.
 (C) SOPs are one-page, 'how to' guides for every process within an organizational system. (D) SOPs are a list of applicable state and federal regulations.
26. In a food safety management system a hazard may be prevented by having controls established in the
 (A) pre-operational program standards. (B) management safety standards.
 (C) operational pre-requisite program. (D) total quality management program.
27.is the formal recognition by an authoritative body of the competence to work to specified standards
 (A) Accreditation (B) Certification
 (C) Award (D) Audit report
28. _____ is the colourfulness judged in the portion of brightness
 (A) Chroma (B) Saturation
 (C) Brightness (D) Hue
29. FIFO
 (A) First in first out (B) First in first release
 (C) First leave first out (D) All the above
30. The Meat Food Products Order, 1973 contains ----- schedules
 (A) 2 (B) 3
 (C) 4 (D) 8

PART B

(Answer all questions. Each question carries 2 marks)

31. Production ofwill lead to blooming of meat
 (A) Lactic acid (B) Ascorbic acid
 (C) Butyric acid (D) Hydrogen peroxide
32. Causative organism of anthracnose is
 (A) *Colletotrichum* (B) *E.coli*
 (C) *Salmonella* (D) *Pseudomonas*
33. In liquids and gases, heat transmission is primarily caused by
 (A) Conduction (B) Convection
 (C) Radiation (D) All the above
34. If the vapour pressure of the two components in a binary mixture is same, then it is a _____
 (A) Isotope (B) Azeotrope
 (C) Differential boiling point (D) None of the above
35. 1 gram of lipid provides K Cal of energy
 (A) 5 K Cal (B) 4 K Cal
 (C) 9 K Cal (D) 2 K Cal

36. Which among the following indicate the initiation step of lipid oxidation/ Oxidative rancidity?
(A) $R\cdot + R\cdot \rightarrow R-R$ (B) $R\cdot + ROO\cdot \rightarrow ROOR$
(C) $R\cdot + O_2 \rightarrow ROO\cdot$ (D) $RH + O_2 \rightarrow ROOH \rightarrow R\cdot, ROO\cdot$
37. Regeneration is economical when product is
(A) heated (B) cooled
(C) heated and cooled (D) None of the above
38. Which is very common phenomenon of frozen foods?
(A) Melting (B) Shrinkage
(C) Expansion (D) All the above
39. A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect is called.....
(A) Unsafe Food (B) Substandard Food
(C) Risk (D) Hazard
40. Food poisoning bacteria can be controlled by thorough _____ and keeping foods in the correct environment
(A) Cooling (B) Cooking
(C) Cleaning (D) Refrigeration
