

TV206670W

Reg. No : .....

Name : .....

**B. Voc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023**  
**(2020 Admission Regular, 2019, 2018 Admissions Supplementary)**  
**SEMESTER VI - GENERAL COURSE ( FOOD PROCESSING TECHNOLOGY)**  
**VFPT6G14B18 - EMERGING TECHNOLOGIES IN FOOD INDUSTRY**

**Time : 3 Hours**

**Maximum Marks : 80**

**Part A**

**I. Answer any Ten questions. Each question carries 2 marks**

**(10x2=20)**

1. Depict Reverse osmosis.
2. List out the advantages and disadvantages of RO.
3. Define microwaves.
4. Comment on how do HPP acts on microorganisms.
5. What is principle of microscopic ordering?
6. List out the factors affecting ohmic heating.
7. What are the Critical Process Factor of pulsed electric field?
8. What are the Important aspects of PEF?
9. Dramatically represent different flows of fruits and vegetables during Osmotic dehydration.
10. Define endosmosis and exosmosis.
11. What do you mean by an antimicrobial agent?
12. Comment on animal derived antimicrobial agent.

**Part B**

**II. Answer any Six questions. Each question carries 5 marks**

**(6x5=30)**

13. Write a short note on application of Ultra filtration in food industry.
14. Difference between micro-filtration and nano-filtration.
15. Explain in detail about the technical design of microwave oven.
16. Why we irradiate foods?
17. What are the advantages and disadvantages of ohmic heating?
18. What are the advantages of osmotic dehydration?
19. Comment on mechanism of food irradiation.
20. Give an account on plant derived antimicrobial agents in food.
21. Comment on nanoencapsulation and nanosensors.

**Part C**

**III. Answer any Two questions. Each question carries 15 marks**

**(2x15=30)**

22. Explain non thermal technologies in food processing.
23. Explain in detail about ohmic heating and its mechanism.
24. Explain in detail the principle, mechanism and advantages of osmotic dehydration.
25. Describe in detail the antimicrobial agents and nanotechnology.