

TB256327Y

Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2025

2018, 2019, 2020, 2021 ADMISSIONS SUPPLEMENTARY

B. VOC F.P.T SEMESTER VI - GENERAL

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. What are the operating pressures for the different separation process?
2. What is ultra filtration?
3. Comment on how microwaves preserve food.
4. Write down the differences between microwave and HPP.
5. What is magnetron?
6. Comment on electroporation.
7. List out the factors affecting ohmic heating.
8. Name the symbol of irradiation.
9. What is osmotic dehydration?
10. Explain the effect of temperature and agitation on osmotic dehydration.
11. What do you mean by an antimicrobial agent?
12. Comment on plant derived antimicrobial agent.

Part B

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

(6x5=30)

13. Explain advantages of R O.
14. Difference between micro-filtration and nano-filtration.
15. Comment on microwave heating.
16. Differentiate between radication and thermoradiation.
17. Classify irradiation.
18. Comment on mechanism of food irradiation.
19. Write a short note on antimicrobial packaging.
20. Explain in detail about plant and animal derived antimicrobial agents in food.
21. Discuss the various membrane separation process.

Part C

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

(2x15=30)

22. Illustrate on principle and equipment of high pressure processing technology.
23. Explain in detail about ohmic heating and its mechanism.
24. Explain on the mechanism of osmotic dehydration.
25. Illustrate on application of nanotechnology in food industry.