

University of Mumbai
Online Examination 2020

Program: BE Chemical Engineering

Curriculum Scheme: Revised 2016

Examination: Final Year Semester VII

Course Code: **CHDE7034**

Course Name: **Department Elective III : Food Technology**

Time: 1 hour

Max. Marks: 50

Note to the students:- All Questions are compulsory and carry equal marks .

Q1.	Why do we evaluate food sensory characteristics
Option A:	for safety reasons
Option B:	to determine the ingredients presents in a food products
Option C:	to ensure highest quality of food
Option D:	to determine shelf life of food
Q2.	What is Fortification of food
Option A:	Deliberately increasing the content of an essential micronutrient in food
Option B:	Providing tablets containing vitamins and minerals along with food
Option C:	Proper cooking and storage of food to avoid loss of nutrients
Option D:	Ensuring minimum amount of nutrients in food
Q3.	Which nutrient is most needed for structural components of the body?
Option A:	Carbohydrates
Option B:	Protein
Option C:	Fats
Option D:	Fiber
Q4.	Water in food exerts vapour pressure, The size of the vapour pressure depends on
Option A:	The amount of water present
Option B:	The temperature
Option C:	Concentration of dissolved solute
Option D:	The amount of water present and temperature and concentration of dissolved solute in the water

Q5.	_____ is the size enlargement operations in which foods that have a high viscosity or a dough like texture are moulded into a variety of shapes and sizes
Option A:	Mixing
Option B:	Blending
Option C:	Forming
Option D:	Unmixing
Q6.	The solvent used for extraction of Olive oil is _____
Option A:	Supercritical carbon
Option B:	Carbon disulphide
Option C:	Water
Option D:	Hexane
Q7.	Nitrogen gas is continuously purged during fermentation of cucumber to remove ____ and prevent splitting of the cucumbers.
Option A:	CO ₂
Option B:	O ₂
Option C:	CO
Option D:	H ₂
Q8.	_____ are used for continuous production of margarine and butter
Option A:	Concentric tube heat exchanger
Option B:	Double cone heat exchanger
Option C:	Scraped surface heat exchanger
Option D:	Plate heat exchanger
Q9.	_____ is a high temperature short time process which reduces microbial contamination and inactivates enzymes
Option A:	Pasteurisation
Option B:	Heat Sterilisation
Option C:	Blanching
Option D:	Extrusion
Q10.	Fractional crystallisation of water to ice and subsequent removal of the ice is carried out in
Option A:	Chilling
Option B:	Freeze concentration
Option C:	Cryogenic freezing
Option D:	Cooled surface freezing
Q11.	Lyophilisation is a unit operation which is also known as
Option A:	Evaporative Crystallisation
Option B:	Azeotropic Distillation
Option C:	Shade Drying
Option D:	Freeze Drying

Q12.	What is the disadvantage of Ammonia using as refrigerant
Option A:	ammonia cannot be detected in case of leakage
Option B:	ammonia has a bad effect on ozone layer
Option C:	ammonia is toxic in nature
Option D:	ammonia has higher energy cost
Q13.	The set of principles that provides the framework within which the laboratory is planned, performed, monitored, in food industry are known as
Option A:	(GHP) Good Hygiene Practices
Option B:	(GLP) Good Laboratory Practices
Option C:	(GMP) Good Manufacturing Practices
Option D:	(HACCP) Hazard Analysis and Critical Control Point
Q14.	HACCP is an internationally recognised system for reducing the risk of safety hazards in
Option A:	Food
Option B:	Travel
Option C:	Hospitals
Option D:	Fruits
Q15.	The science and art of growing grapes for wine is called _____.
Option A:	vinification
Option B:	viniculture
Option C:	viticulture
Option D:	vineyard
Q16.	The yeast generated during the fermentation of beer is generally separated by
Option A:	Centrifugation
Option B:	Filtration
Option C:	cell disruption
Option D:	all of these
Q17.	What is the desirable sugar content of the grapes required for the wine production?
Option A:	2-5%
Option B:	5-10%
Option C:	10-14%
Option D:	14-20%
Q18.	Which of the following is NOT a step in Black tea manufacture?
Option A:	Drying/Firing
Option B:	Rolling
Option C:	Withering
Option D:	Lump formation

Q19.	Carbohydrates and proteins provide about ____ calories per gram.
Option A:	5
Option B:	2
Option C:	4
Option D:	6
Q20.	Limitation of MAP is
Option A:	Easier separation of sliced food
Option B:	Good presentation of product
Option C:	No need for chemical preservative
Option D:	Added cost and increased pack volume
Q21.	Cobalt 60 has a half life of ____ years
Option A:	7.35
Option B:	5.26
Option C:	6.48
Option D:	4.27
Q22.	_____ is the mild heat treatment method carried out below 100°C for liquid food
Option A:	Blanching
Option B:	Sterlization
Option C:	Evaporation
Option D:	Pasteurization
Q23.	Low-temperature_____ evaporators are used for heat-sensitive foods.
Option A:	ultrafiltration
Option B:	Vacuum
Option C:	Osmosis
Option D:	Drum
Q24.	To achieve continuous pasteurization in milk, the milk needs to be heated to 161°F for ____ seconds.
Option A:	15
Option B:	10
Option C:	20
Option D:	5
Q25	Chilling is a process technique in which the temperature of a food is reduced and kept at a temperature between
Option A:	-1 ⁰ C to 8 ⁰ C
Option B:	-1 ⁰ C to 20 ⁰ C

Option C:	-1°C to 10°C
Option D:	-1°C to 0°C

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Question	Correct Option (Enter either 'A' or 'B' or 'C' or 'D')
Q1.	C
Q2.	A
Q3.	B
Q4	D
Q5	B
Q6	B
Q7	A
Q8.	C
Q9.	D
Q10.	B
Q11.	D
Q12.	C
Q13.	B
Q14.	A
Q15.	B
Q16.	A
Q17.	D
Q18.	D
Q19.	C
Q20.	D
Q21.	B
Q22.	D
Q23.	B
Q24.	A
Q25.	A
