

(3 Hours)

Total Marks: 80

- NB: (1) Question No.1 is compulsory
 (2) Attempt any **three** questions out of remaining **five** questions
 (3) Each question carries **equal** marks
 (4) **Illustrate** answers with **sketches** wherever required

1. Write Short Notes on (20)
 - a) Chemical Composition and Nomenclature of Carbohydrates
 - b) Functions of Enzymes in food processing
 - c) Additives
 - d) Types of Fruit Juices

2. a) Explain the method of De-oxygenating and de-sugaring of beer by glucose oxidase. (10)
 b) What are Emulsifiers? Give the types and applications. (10)

3. a) Explain the factors affecting heat resistance of microorganisms. (10)
 b) Describe the process of sterilization and pasteurization in detail. (10)

4. a) Explain with neat and labelled diagram different types of drying equipments. (15)
 b) What are different changes brought about in food by drying? (05)

5. Write Short Notes on (20)
 - a) Minerals
 - b) SCP
 - c) Preservation of Food by Irradiation
 - d) Beer Mashing

6. a) Describe in detail the roles of Food Packaging. (10)
 b) Explain the intrinsic factors affecting the growth and survival of microorganisms. (10)