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SNS COLLEGE OF TECHNOLOGY
(An Autonomous Institution, Affiliated to Anna University)
Coimbatore – 641 035.



Internal Assessment -III
Academic Year 2022-2023(Even)
Second Semester
19FTT101- Fundamentals of Food Processing
(REGULATION 2019)



TIME: 1 1/2 HOURS

MAXIMUM MARKS: 50

ANSWER ALL QUESTIONS**PART A — (5 x 2 = 10 Marks)**

		CO	BL	
1.	Classify types of Pasteurization	CO4	UND	2
2.	Difference between Pasteurization and Blanching	CO4	ANA	2
3.	Choose an Heat treatment to inactivate enzymes in a product	CO4	APP	2
4.	What is Freezing	CO5	REM	2
5.	Difference between Freezing and Chilling	CO5	ANA	2

PART B — (2 x 13 = 26 Marks AND 1 x 14 = 14 Marks)

6.	(a) Explain the Heat treatments that are applied to food in order to inactivate the enzymes and microorganism	CO4	UND	13
	(OR)			
	(b) Evaluate the Effectives of Heat treatment	CO4	EVA	13
7.	(a) Discuss the Equipments used in Chilling	CO5	CRT	13
	(OR)			
	(b) Explain in detail about the properties of Frozen foods	CO5	ANA	13
8	(a) Recommend a suitable heat traetment to have a sterlie products	CO4	APP	14
	(OR)			
	(b) Recall the types and applications of cold storage.	CO5	REM	14

Bloom's Taxonomy: REM – Remember; UND – Understand; APP– Apply; ANA– Analyze; EVA – Evaluate; CRT - Create



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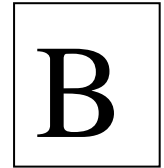
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1.	What is Blanching	CO4	REM	2
2.	Classify the types of Pasteurization	CO4	UND	2
3.	Discuss D value	CO4	CRT	2
4.	What is Freezing	CO5	REM	2
5.	Difference Between Freezing and Chilling	CO5	ANA	2

PART B — (2 x 13 = 26 Marks AND 1 x 14 = 14 Marks)

6.	(a) Choose the equipment's that are used to inactivate the enzymes	CO4	APP	13
	(OR)			
	(b) Explain in detail about the UHT Pasteurization	CO4	ANA	13
7.	(a) Discuss the equipments used in Chilling	CO5	CRT	13
	(OR)			
	(b) Explain in detail about the Freezing Calculations	CO5	UND	13
8	(a) Define Pasteurization and explain in detail about the equipments involved in pasteurization	CO4	REM	14
	(OR)			
	(b) Recommend best method to store bulk amount of raw materials under chilling condition	CO5	EVA	14

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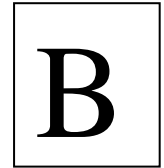
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