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MAXIMUM MARKS: 50



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

ANSWER ALL QUESTIONS $\overline{PART A - (5 \times 2 = 10 \text{ Marks})}$

			CO	\mathbf{BL}	
1.	Classi	fy types of Pasteurization	CO4	UND	2
2.	Differ	ence between Pasteurization and Blanching	CO4	ANA	2
3.		e an Heat treatment to inactivate enzymes in a product	CO4	APP	2
4.		is Freezing	CO5	REM	2
5.	Differe	ence between Freezing and Chilling	CO5	ANA	2
		<u>PART B — $(2 \times 13 = 26 \text{ Marks AND } 1 \times 14 = 14 \text{ Ma})$</u>	<u>arks)</u>		
6.	(a)	Explain the Heat treatments that are applied to food in order to inactivate the enzymes and microorganism	CO4	UND	13
	(b)	(OR) Evaluate the Effectives of Heat treatment	CO4	EVA	13
	(b)	Evaluate the Effectives of Fical treatment	CO4	LVII	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

Reg. No. :						
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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	\mathbf{BL}	
Classi	fy types of Pasteurization	CO4	UND	2
Difference between Pasteurization and Blanching		CO4	ANA	2
Choose	e an Heat treatment to inactivate enzymes in a product	CO4	APP	2
What	is Freezing	CO5	REM	2
Differe	nce between Freezing and Chilling	CO5	ANA	2
	PART B — (2 x 13 = 26 Marks AND 1 x 14 = 14 Ma	arks)		
(a)	inactivate the enzymes and microorganism	CO4	UND	13
(b)	Evaluate the Effectives of Heat treatment	CO4	EVA	13
(a)	Discuss the Equipments used in Chilling	CO5	CRT	13
	(OR)			
(b)	Explain in detail about the properties of Frozen foods	CO5	ANA	13
(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
	Difference Choose What is Difference (a) (b) (a) (b) (a)	Choose an Heat treatment to inactivate enzymes in a product What is Freezing Difference between Freezing and Chilling PART B — (2 x 13 = 26 Marks AND 1 x 14 = 14 Max) (a) Explain the Heat treatments that are applied to food in order to inactivate the enzymes and microorganism (OR) (b) Evaluate the Effectives of Heat treatment (a) Discuss the Equipments used in Chilling (OR) (b) Explain in detail about the properties of Frozen foods (a) Recommend a suitable heat traetment to have a sterlie products (OR)	Classify types of Pasteurization CO4 Difference between Pasteurization and Blanching CO4 Choose an Heat treatment to inactivate enzymes in a product CO4 What is Freezing CO5 Difference between Freezing and Chilling CO5 PART B — (2 x 13 = 26 Marks AND 1 x 14 = 14 Marks) (a) Explain the Heat treatments that are applied to food in order to inactivate the enzymes and microorganism (OR) (b) Evaluate the Effectives of Heat treatment CO4 (a) Discuss the Equipments used in Chilling CO5 (OR) (b) Explain in detail about the properties of Frozen foods CO5 (a) Recommend a suitable heat traetment to have a sterlie products CO4 (OR)	Classify types of Pasteurization Difference between Pasteurization and Blanching Choose an Heat treatment to inactivate enzymes in a product Choose an Heat treatment to inactivate enzymes in a product CO4 APP What is Freezing CO5 REM Difference between Freezing and Chilling CO5 ANA PART B — (2 x 13 = 26 Marks AND 1 x 14 = 14 Marks) (a) Explain the Heat treatments that are applied to food in order to inactivate the enzymes and microorganism (OR) (b) Evaluate the Effectives of Heat treatment CO4 EVA (a) Discuss the Equipments used in Chilling (OR) (b) Explain in detail about the properties of Frozen foods CO5 ANA (a) Recommend a suitable heat traetment to have a sterlie products CO4 APP (OR)

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

Reg. No. :



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F

Internal Assessment -III Academic Year 2022-2023(Even) Second Semester

19FTT101- Fundamentals of Food Processing (REGULATION 2019)

 $PART A - (5 \times 2 = 10 \text{ Marks})$

TIME: 1 1/2 HOURS

MAXIMUM MARKS: 50
ANSWER ALL QUESTIONS

			CO	\mathbf{BL}		
1.	What	is Blanching	CO4	REM	2	
2.	Classi	ify the types of Pasteurization	CO4	UND	2	
3.	Discus	ss D value	CO4	CRT	2	
4.	What	is Freezing	CO5	REM	2	
5.	Differ	ence Between Freezing and Chilling	CO5	ANA	2	
	PART B — $(2 \times 13 = 26 \text{ Marks AND } 1 \times 14 = 14 \text{ Marks})$					
6.	(a)	Choose the equipment's that are used to inactivate the enzymes	e 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
	(b)	(OR) 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

 $\label{eq:bloom's Taxonomy: REM - Remember; UND - Understand; APP- Apply; ANA- Analyze; EVA - Evaluate; CRT - Create$

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Internal Assessment -III Academic Year 2022-2023(Even) Second Semester

19FTT101- Fundamentals of Food Processing (REGULATION 2019)

В

TIME: 1 1/2 HOURS

MAXIMUM MARKS: 50

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

			CO	\mathbf{BL}	
1.	What	is Blanching	CO4	REM	2
2.	Classi	fy the types of Pasteurization	CO4	UND	2
3.	Discus	s D value	CO4	CRT	2
4.	What	is Freezing	CO5	REM	2
5.	Differe	ence Between Freezing and Chilling	CO5	ANA	2
		PART B — (2 x 13 = 26 Marks AND 1 x 14 = 14 Ma	arks)		
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

 $\label{eq:bloom's Taxonomy: REM - Remember; UND - Understand; APP- Apply; ANA- Analyze; EVA - Evaluate; CRT - Create$