

PART – B

(5 x 13 = 65 Marks)

Q.No.	Questions	Marks	KL	CO
11. a)	Illustrate with an example of various heat processing techniques used in food industry.	13	K1	CO1
	(OR)			
b)	Discuss the principle and application of high pressure processing methods in food industry.	13	K1	CO1
12. a)	Describe the role and application of enzymes in bakery production.	13	K2	CO2
	(OR)			
b)	Explain the production process of pectinase and its utilization in food processing.	13	K2	CO2
13. a)	Summarize any four types of fermented foods based on raw material origin.	13	K2	CO3
	(OR)			
b)	Illustrate the biotechnological approaches to improve the nutritional quality of fermented foods.	13	K2	CO3
14. a)	Explain in detail about different chemical food preservation methods.	13	K2	CO4
	(OR)			
b)	Discuss about the production and application of antimicrobial enzymes as a food preservation technique.	13	K2	CO4
15. a)	Elaborate on the various types of food additives and its FSSAI norms along with examples.	13	K3	CO5
	(OR)			
b)	Explain in detail how GMP helps to maintain food safety and food quality.	13	K3	CO5

PART – C

(1 x 15 = 15 Marks)

Q.No.	Questions	Marks	KL	CO
16. a)	Explain in detail about the production of cheese using protease with a suitable flowsheet.	15	K2	CO2
	(OR)			
b)	Describe the methods of food waste utilization for production of valuable products with suitable example.	15	K2	CO2