

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD
SEMESTER END THEORY EXAMINATION
B.Tech. (Food Technology)

Semester : I (New)	[ICAR - Sixth Deans' Committee Syllabus]	Acad. Year : 2025-26
Course No. : FT-111	Title : Fundamentals of Food Processing	
Credit Hrs. : 3(2+1)		
Day, Date : Saturday, 07.02.2026	Time : 10:00 to 12:00 hrs.	Total Marks : 40

Note: Draw neat diagram wherever necessary

SECTION 'A' : Questions with Descriptive Long Answers (Any 4)	Marks
Q.1 Explain in brief Pulsed electric field with their principle.	6
Q.2 Define Freezing. Explain different methods of low temperature preservation.	6
Q.3 What are the objectives of Blanching? Explain the equipments used for blanching in brief.	6
Q.4 a) Write down the causes of food spoilage.	3
b) Discuss in brief preservation by using sugar with its example.	3
Q.5 a) Explain in short Cold plasma technology.	3
b) Write down the methods for shelf life determination.	3
Q.6 a) Explain in short different methods of food concentration.	3
b) Write down sources of irradiation process with its applications.	3
SECTION 'B' : Questions with Descriptive Short Answers (Any 4)	
Q.7 Enlist types of food fermentation with one example.	2
Q.8 What is Hurdle technology?	2
Q.9 Write down the functions of food.	2
Q.10 Enumerate different non-thermal food preservation methods.	2
Q.11 Write down differences between Drying and Dehydration.	2
SECTION 'C' : Objective-type Compulsory Questions	
Q.12 Define the following terms:	4
1) Canning	
2) Water activity	
3) Antioxidants	
4) Semi-perishable food	

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Q.13 Match the pairs:

'A'

- 1) Sauerkraut
- 2) Freeze drying
- 3) Enzymatic browning
- 4) Jelly
- 5) Sensory attribute
- 6) Cold sterilization
- 7) Asepsis
- 8) Bread mould

'B'

- a) Keep out microorganism
- b) Syneresis
- c) *Rhizopus stolonifer*
- d) Sublimation
- e) *Leuconostoc mesenteroides*
- f) Flavour
- g) Damaged DNA
- h) Polyphenol oxidase

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