


Name:			
Enrolment No:			
<b>UPES</b> <b>End Semester Examination, December 2024</b>			
<b>Course: Emerging Technologies in Food Processing</b> <b>Program: B.Tech. Food Technology</b> <b>Course Code: HSFT4018</b> <b>Instructions: Read all the questions carefully.</b>		<b>Semester: III</b> <b>Duration: 3 Hours</b> <b>Max. Marks: 100</b>	
S. No.	Section A	Marks	COs
	<b>Short answer questions/ MCQ/T&amp;F</b> <b>(20Qx1.5M= 30 Marks)</b>		
Q1	Out of the following which is used for food processing? a) High-frequency ultrasound b) Power ultrasound c) Diagnostic ultrasound d) Sound	1.5	CO1
Q2	For the disinfection of eggs without increasing temperature which out of the following can be an appropriate technique? a) Ohmic heating b) Oscillating magnetic field processing c) Cold plasma processing d) Pulsed electric field processing	1.5	CO1
Q3	Which of the following is true about ultrasound? a) Generates mechanical energy to enhance chemical action on surfaces. b) Scrubbing action loosens the dirt particles and cleans the food particles. c) Generates mechanical energy to enhance chemical action on surfaces & Scrubbing action loosens the dirt particles and cleans the food particles. d) None of the mentioned.	1.5	CO1
Q4	Which of the following methods refers to the deactivation of microbes in food using electricity? a) Power Ultrasound b) Pulsed Electric field c) Hurdle technology d) All of the mentioned	1.5	CO1

Q5	<p>Which of the following holds correct for the Pulsed Electric field?</p> <p>a) It has been successful in pasteurizing milk, yoghurt, soup etc.</p> <p>b) If there are no air bubbles present or if food has low electrical conductivity, PEF is non-applicable.</p> <p>c) It's a continuous process. It cannot be applied to non-pumpable solid food products.</p> <p>d) All of the mentioned.</p>	1.5	CO1
Q6	<p>Statement 1: In Pulsed Electric field, food is kept between two electrodes and electricity is passed to deactivate microbes.</p> <p>Statement 2: Pulsed Electric field increases shelf life.</p> <p>a) True, False</p> <p>b) True, True</p> <p>c) False, False</p> <p>d) False, True</p>	1.5	CO2
Q7	<p>In the Pulsed Electric field, since no heat is used, the aroma and flavour of food are retained.</p> <p>a) True</p> <p>b) False</p>	1.5	CO2
Q8	<p>Hannah heats refrigerated rice which has been devoid of moisture and becomes dry. She heats it in a microwave. It gets unevenly heated. What should she do?</p> <p>a) Water should be added for even heating</p> <p>b) She should heat it using equipment that offers conduction or convection</p> <p>c) None of the mentioned</p> <p>d) All of the mentioned</p>	1.5	CO2
Q9	<p>Statement 1: In microwave heating, heat is not applied to the food item.</p> <p>Statement 2: Radiation doesn't even dry whereas microwave heating does.</p> <p>a) True, False</p> <p>b) True, True</p> <p>c) False, False</p> <p>d) False, True</p>	1.5	CO2
Q10	<p>One disadvantage of microwave cooking is that the energy efficiency in this process is less.</p> <p>a) True</p> <p>b) False</p>	1.5	CO2

Q11	Statement 1: Microwave heating helps save electricity. Statement 2: The quality of the product in microwave heating is good hence rejections are less. a) True, False b) True, True c) False, False d) False, True	1.5	CO3
Q12	Microwave heating is good for puffed products. Why? a) The rate of heat transfer is less than the rate of moisture loss. b) The heat transfer in these food items takes place so fast that instead of shrinking the food items due to loss of moisture content, they stay intact and hence puffed. c) None of the mentioned. d) All of the mentioned.	1.5	CO5
Q13	Which of the following is NOT a part of the microwave heating system? a) Magnetron b) Anode c) Cathode d) None of the mentioned	1.5	CO3
Q14	HPP is potentially a safe and revolutionary method for preserving and sterilizing food or food products processed under _____. a) Very high pressure b) Very low pressure c) Very low temperature d) Very high temperature	1.5	CO3
Q15	Radiations are ineffective against _____. a) Viruses b) Bacteria c) Yeasts d) Molds	1.5	CO5
Q16	Ultrasound used for food processing is _____. a) Low power b) High power	1.5	CO4
Q17	Out of these which is an emerging technology? a) Tray drying b) Osmotic dehydration c) Pulsed light processing d) Sun drying	1.5	CO4

Q18	XYZ Company takes its customer feedback very seriously. Hence when suggestions such as – processed food products should have a minimum loss of actual flavour, no added colour etc., the company planned on shifting to the latest trend in the industry called _____. a) Minimal Optimization b) None of the mentioned c) Minimal Processing d) All of the mentioned	1.5	CO3
Q19	Which process involves all directional heating? a) Radio frequency heating b) Microwave heating c) Ohmic heating d) Pulsed electric field	1.5	CO4
Q20	Generally, heat generated depends on some parameters. It is directly proportional to a) Time b) Conductivity c) Voltage d) Distance between plates	1.5	CO5
<b>Section B</b> <b>(4Qx5M=20 Marks)</b>			
Q 1	Differentiate between traditional and emerging processing techniques?	5	CO4
Q 2	Why the pulsed light technique? Describe its process for microbial inactivation.	5	CO5
Q 3	Elaborate the advantages and disadvantages of ohmic heating for food processing.	5	CO3
Q 4	What is the importance of high-pressure processing? Describe its process.	5	CO1
<b>Section C</b> <b>(2Qx15M=30 Marks)</b>			
Q 1	Rakesh owns a food processing unit for multiple food products. a) Write down different emerging technologies that can be used for a particular food product (Choose any food of your choice). <b>(5 marks)</b> b) Describe the principle and working of four different emerging technologies that can be used for processing that food product. <b>(10 marks)</b>	15	CO5

Q 2	Devendra owns a fruit and vegetable processing unit. Answer the following questions: a) Describe the process of pulsed electric field treatment. <b>(5 marks)</b> b) Describe three different thermal emerging techniques. <b>(10 marks)</b>	15	CO4
<b>Section D</b> <b>(2Qx10M=20 Marks)</b>			
Q 1	What is ultrasound processing? Describe the different modes of ultrasound processing.	10	CO2
Q 2	Describe the following processing techniques ( <b>2 marks each</b> ): a) Infrared heating b) Thermomanosonication c) Radio frequency heating d) Dielectric heating	10	CO3