

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

TEST -2 EXAMINATION- Oct 2017

B.Tech BT VII and M.Tech BT III Semester

COURSE CODE: I4MIWBT331

MAX. MARKS: 25

COURSE NAME: Food Processing and Engineering

COURSE CREDITS: 3

MAX. TIME: 1.5 Hrs

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*Note: All questions are compulsory. Carrying of mobile phone during examinations will be treated as case of unfair means.*

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- Q1. Discuss the different stages of post harvest technologies of agricultural produce. What types of losses do you encounter during the supply chain of cereals (2+2)
- Q2. Bioavailability of the food ingredients is major bottleneck in rendering any functionality to the ingredient. Discuss the issues of bioavailability related with consumption of lycopene and how it can be improved using different technologies? (2+2)
- Q3. Draw the flowchart for the processing of oilseeds. (2)
- Q4. "Curcumin is the king of spices in traditional Indian foods". Comment on the statement with proper justification and mechanisms of action of curcumin. (3)
- Q5. How the LAB are able to utilize galactose? Discuss the metabolic pathways involved in galactose utilization by LAB. (3)
- Q6. "Pyruvate is the key compound in the metabolic pathways of organisms involved in fermentation". Justify the statement with appropriate fermentation pathways from pyruvate (3)
- Q7. The digestion of food and the health benefits thereof can be discussed in five different 'B' terms. Discuss these terms with example of any food. (3)
- Q8. Draw a sketch of in vitro gut simulation model used for digestion studies. (3)