

Roll No.

Y– 3253

M. Sc. (Second Semester) EXAMINATION, June 2021

FOOD TECHNOLOGY

PAPER—203

Food Engineering Technology

Time : Three Hours

Maximum Marks : 85

Minimum Pass Marks : 29

Note—Attempt *all* questions.

1. Explain principle and theories of size reduction process in liquid. 17
2. Short Note— 17
 - (i) Rheological properties of food.
 - (ii) Specific and thermal conductivity of heat.
3. Write difference between drying and dehydration with dehydration equipments (any three). 17
4. Explain freezing precooling and cooling with deference in refrigeration.17
5. Write working of Chromatographic with industrial application. 17

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