



# AJEENKYA

## D Y PATIL UNIVERSITY

### End Term Examinations (April/May 2019)

**School :** School of Engineering

**Program:** B.Tech. Biotechnology (Food)

**Course:** Food Preservation & Packaging Technology

**Course Code:** BTE311

**Semester:** VI

**Max Marks:** 30

**Duration (mins) :** 90

Note: Attempt all questions.

Q1. Explain food sensory and its relevance to food preservation. (3)

Q2. a) Which methods would you use to preserve vegetables? Explain why. (3)

Q3. *Clostridium botulinum* and *Staphylococcus aureus* are of important consideration in food preservation. Explain why. (3)

Q4. a) Describe thawing. Explain three methods of thawing foods stating one advantage and disadvantage in each method (6)

OR

b) Explain working and construction of Batch/still retort system for heat sterilization of cans.

Q5. Explain how you can ensure safety of foods to be frozen. (3)

Q6. Describe two heat processes that are used to pasteurize milk. (2)

Q7. a) Describe canning. Explain the limitations of this method of food preservation. (5)

OR

b) Explain Active/smart Packaging Technology with suitable examples.

Q8. Explain factors that influence time and temperature required for sterilization of foods. (5)