
Printing Pages : 1

Paper Code : KFD-503
(B) (SVSU): 2025-2026/REnrollmentNo.

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B.TECH (FOOD TECHNOLOGY)
3 Year/ 5th Sem EXAMINATION
PROCESSING OF MILK AND MILK PRODUCTS
KFD-503

[Time : 3:00 Hours]

[Max. Marks : 70]

I	Long Question : Answer Any Three	[10×3=30]
1.	Describe the quality control tests in dairy industries in brief?	
2.	Explain the production, collection and transportation of milk in brief?	
3.	Describe the classification, composition and methods of manufacture of butter?	
4.	Explain the manufacture method of casein and their use in formulated foods?	
II.	Short Question: Answer any Five	[5×4=20]
1.	Explain the evaporated and condensed milk?	
2.	Describe the UHT processed milk?	
3.	Define the physico-chemical characteristics of milk?	
4.	Describe the spray drying of milk solids?	
5.	Describe the manufacturing method for lactose from milk.	
6.	Define the minor constituent of milk?	
III.	Answer Any four Question	[4×5=20]
1.	Describe the manufacturing method for whey protein from milk?	
2.	Explain the cleaning and sanitizing materials for dairy equipment?	
3.	Explain the preparation method for ice cream?	
4.	Explain the factors which affect the quality of milk?	
5.	Describe the classification of spray driers?	

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Paper Code : BFD-502
(B) (SVSU) : 2023-2024/R

[illegible]

B. Tech (Food Technology)
5thsem/3rd Year Examination
Subject Name- Processing of Fruits and Vegetables
Subject Code- BFD-502

[Time : 3:00 Hours]

[Max. Marks : 70]

I Long Question- Answer Any Three [10×3=30]

1. Describe working of microwave heating and its application?
2. Briefly explain the foaming agents?
3. Define the drying time? Difference between Oven drying and Sun drying?
4. Explain the flow chart of jelly preparation? Write down the problems occurring during jam preparation?

II. Short Question – Answer Any Five [5×5=25]

1. Define the freeze drying and also explain the advantages and disadvantages of freeze drying?
2. Write a short note on irradiation sources?
3. Write down the nutritive value of Fruits and vegetables?
4. Define the Ohmic heating its application and limitations?
5. Define fruit ripening? Difference between climacteric and non-climacteric fruits
6. Diagrammatically representation of Plant cell ?

III. Answer Any Five Question [3×5=15]

1. Briefly explain Canning of fruits and vegetables?
2. Briefly explain the cell components their function relevant to postharvest management
3. Write down the factors involving in osmotic dehydration process? ?
4. Write a short note on biochemical constituents of fruits and vegetables?
5. Explain the relationship between moisture content on a wet basis and a dry basis?
6. Explain the bacterial soft rot?

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Paper Code : KFD-523
(A) (SVSU): 2025-2026/R

EnrollmentNo.

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B. Tech (Food Technology)

5thsem /3rd YEAR EXAMINATIONSubject Name- Engineering Properties of Food
Materials

Subject Code- KFD-523

[Time : 3:00 Hours]

[Max. Marks : 70]

I	Long Question- Answer Any Three	[10×3=30]
1.	Explain sensory quality control.	
2.	Explain PFA and FPO?	
3.	Explain CAC?	
4.	Explain powdered and granular materials?	
II.	Short Question – Answer Any Five	[5×5=25]
1.	What do you understand by porosity?	
2.	Describe the chemical composition of food and agricultural material and water?	
3.	Describe quality control	
4.	Describe BIS.	
5.	Write about AGMARK.	
6.	Describe HACCP.	
III.	Answer Any Five Question	[3×5=15]
1.	What do you understand by physical properties?	
2.	How you can define the rheological properties?	
3.	Define the thermal properties?	
4.	Describe the fundamental of physical properties?	
5.	What do you understand by volume?	
6.	Explain density?	

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Paper Code : KFD-502
(B) (SVSU): 2025-2026/R

EnrollmentNo.

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B. Tech (FOOD TECHNOLOGY)3rd/5th sem YEAR EXAMINATION

Subject Name- Processing of Fruits and Vegetables

Subject Code- KFD-502

[Time : 3:00 Hours]

[Max. Marks : 70]

I	Long Question- Answer Any Three	[10×3=30]
1.	Define any two fruits nutritional compositions with their structure?	
2.	Explain the difference between modified and controlled atmospheric storage?	
3.	Explain the packaging technology for fruits and vegetables and packaging material?	
4.	Explain minimal processing of fruits and Vegetables?	
II.	Short Question - Answer Any Five	[5×5=25]
1.	Define microwave heating and its applications?	
2.	Define MAP with advantages?	
3.	What is freeze drying and osmotic dehydration?	
4.	Define low pressure storage?	
5.	What is storage management in post harvest?	
6.	What is packaging and its importance?	
III.	Answer Any Five Question	[3×5=15]
1.	Explain Ohmic heating and its principle?	
2.	What is Fruit Ripening?	
3.	Define CAP with advantages?	
4.	What is drying and dehydration?	
5.	Define Foam mat drying?	
6.	Explain uses and function of pulse electric field?	

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Paper Code : KFD-501

(C) (SVSU): 2025-2026/R

Enrollment No.

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B.Tech (Food Technology)
5 Sem / 3 Year, Examination
Food Quality Analysis and Assurance
Code No: KFD-501

[Time : 03:00 Hours]

[Max. Marks:70]

Note: 1. Attempt all the questions as per given instructions.

I Long Question - (Attempt any three) (10 x 3 = 30)

1. Explain the compulsory and voluntary trade and company standard?
2. Explain the food ISO series?
3. How to sensory analysis of food quality attributes?
4. Explain the BIS standard and AGMARK with examples?

II Short Question - (Attempt any five) (5 x 5 = 25)

1. Define the food packaging and write their types?
2. Define the beverages and define their types with examples?
3. Describe the types of fluids?
4. What is difference between drying and dehydration food?
5. Define the food law and regulation?
6. What are food safety steps during storage?

III Very Short Question - (Attempt any five) (3 x 5 = 15)

1. What is fermentation and write 05 fermented products name?
2. What is food testing?
3. Define the role of food inspectors?
4. What is fortified food?
5. Define the texture profile of food products?
6. What is nutritional quality food?

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Paper Code : KFD-501

(B) (SVSU): 2025-2026/R

Enrollment No.

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B.Tech (Food Technology)
5 Sem / 3 Year, Examination
Food Quality Analysis and Assurance
Code No: KFD-501

[Time : 03:00 Hours]

[Max. Marks:70]

Note: 1. Attempt all the questions as per given instructions.

I Long Question - (Attempt any three) (10 x 3 = 30)

1. Explain the types of fluids?
2. Explain the statistical quality control?
3. How to sensory analysis of food quality attributes?
4. Explain the BIS standard and AGMARK with examples?

II Short Question - (Attempt any five) (5 x 5 = 25)

1. Define the food packaging and write their types?
2. Define the beverages and define their types with examples?
3. What are the carbonated beverages?
4. What is difference between drying and dehydration food?
5. Define the food law and regulation?
6. What is density and specific gravity?

III Very Short Question - (Attempt any five) (3 x 5 = 15)

1. What is fermentation and write 05 fermented products name?
2. What is food testing?
3. Define the SWMA, MMPO and FPO?
4. What is total quality management?
5. Define the texture profile of food products?
6. What is nutritional quality food?
