




**SNS College of Technology, Coimbatore-35.**  
**Question Bank for IAE 2**  
**23FTT101 Introduction to Food Technology**  
**Two Mark Questions**

1. Justify about the changes in minerals due to cooking.
2. Recall the nutrients are often reduced during cooking.
3. Define sedimentation.
4. List out the factors affecting the rate of evaporation.
5. Write the purpose of dying.
6. Recall the nutrients are often reduced during cooking.
7. Justify about the changes in vitamins due to cooking.
8. Name the types of heat exchangers.
9. Define size reduction.
10. Give the applications of filtration.
11. Simplify the term evaporation.
12. Name the types of evaporators.
13. Name the types of filters.
14. Name the types of size reduction equipments.
15. Define centrifugation.
16. Explain the different types of forces that act during size reduction process.
17. What is the role of a dryer?
18. Recall the formula for moisture content in dry and wet basis.
19. Difference between drying and dehydration.
20. List out the advantages of equilibrium moisture content.

**16 marks Questions**

1. Criticize the tips to maximize nutrient retention during cooking.
2. Discuss on the changes in protein, carbohydrates, vitamins and minerals during cooking.
3. Interpret on the Effect of Cooking on Nutritive Value.
4. Construct a detailed note on the process of evaporation and size reduction.
5. Construct a detailed note on the process of sedimentation and filtration with a neat sketch.

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6. Define drying and predict the different used for drying process.
  7. Define drying and predict the drying rate and changes during drying.
  8. Summarise about the different methods of concentration.
  9. Case Study: A food manufacturing company is deciding between using batch processing or continuous processing for the production of a new snack product. The company is concerned about scalability, product consistency, and energy consumption.

Explain the differences between batch and continuous processing in food production. Discuss the advantages and disadvantages of each method in terms of product consistency, scalability, and energy efficiency.
  10. Case Study: A food manufacturing company is deciding between using batch processing or continuous processing for the production of a new snack product. The company is concerned about scalability, product consistency, and energy consumption.

Evaluate the economic factors involved in deciding between batch and continuous processing, including capital investment, maintenance costs, and waste generation.