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Total No. of Printed Pages: [01]

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B. Tech. (Food Tech)/B.F.S.T) (Semester – 7th)
SNACKS AND EXTRUSION TECHNOLOGY
Subject Code: BFOTS1-704
Paper ID: [19131737]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(2 marks each)

Q1. Attempt the following:

- a. What are snack foods?
- b. Define breakfast cereals with examples.
- c. Define extrusion in snack industry.
- d. What is the purpose of pre-conditioning of raw material in extrusion process?
- e. What are texturized foods? Give examples.
- f. Enlist different ingredients used in snack industry.
- g. Name different tests used to evaluate quality of extruded products.
- h. Give examples of RTE foods.
- i. Name any four extruded products available in Indian market.
- j. Name different extruders used in food industry.

Section – B

(5 marks each)

- Q2. Give flowchart showing manufacturing process of a snack food.
- Q3. Give detailed classification of breakfast cereals with examples of each category.
- Q4. Discuss the working principle of any extruder along with diagram.
- Q5. Explain the consideration required for packaging of snack foods.
- Q6. Briefly describe the processing of texturized protein.

Section – C

(10 marks each)

- Q7. Discuss quality evaluation of extruded and snack products.
- Q8. What are the various chemical changes that take place in food during extrusion?
- Q9. Give the detailed manufacturing process of any breakfast cereal.