



**KERALA AGRICULTURAL UNIVERSITY**  
**B. Tech. (Food Technology) 2025 Admission**  
**I Semester Final Examination – February 2026**

**FPT 1101**

**Fundamentals of Food Processing (2+1)**

**Marks: 50**  
**Time: 2 hours**

**I State True or False**

**(10x1=10)**

1. Fruits are energy yielding food.
2. Jam is example of preservation by sugar.
3. The optimum value of water activity for growth of yeast is 0.70
4. Canning is also called as appertization.
5. Blanching is carried out at above 100 °C.
6. Heat – sensitive foods are kept away from light
7. Perishable food do not spoil, unless they are handled carelessly
8. Yoghurt is example of fermented food.
9. Pulsed electric field-process is known as cold sterilization
10. Milk is a semi-perishable food.

**II Write short notes on ANY FIVE of the following**

**(5x2=10)**

1. Pasteurization
2. Food technology
3. Food preservation
4. Sterilization
5. Blanching
6. Irradiation
7. Food

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. What is importance of Preservation of food?
2. Explain functions of food.
3. Explain Perishable food.
4. Explain Ultrasound process.
5. Explain process of freezing.
6. Explain in brief advantages of fermentation of food.
7. Explain factors affecting control of drying

**IV Write an essay on ANY ONE of the following**

**(1x10=10)**

1. Canning
2. Pulsed electric field and its applications in processing of food.

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