KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2022 Admission
V Semester Final Examination – January 2025

Beas.3110   **ICT Applications in Food Industry (1+2)**   Marks: 50
Time: 2 hours

I   **Fill in the blanks**   (10x1=10)
1. The word FTP stands for ------------------.
2. ----------------- function is used to add the values in spread sheet.
3. A -------------- is a networking device that connects devices to the internet and converts analog signals into digital ones.

State True or False
4. If a logical expression is true, it will always return a logical value as 1 and if it is false, it will return a value as 0.
5. In Lab VIEW, floating-point numbers are represented with the color green.

Match the following
6. A. Input   - plot
    B. Software   - if
    C. Select statement - Scanner
    D. Graphical   - GAMBIT

Answer the following
7. Define the term Local Area Network.
8. How to use data fitting in MATLAB?
9. What is LabVIEW environment?
10. Define the term Macro.

II   **Write short notes on ANY FIVE of the following**   (5x2=10)
1. Define Firmware and Software.
2. How MATLAB used for food industry?
3. Mention the various model flows in Computational Fluid Dynamics.
4. Write the advantages of charts using spreadsheet.
5. What are the possible boundary conditions in CFD?
6. Point out the special plot types in MATLAB.
7. What are the types of functions in LabVIEW environment?

III   **Answer ANY FIVE of the following**   (5x4=20)
1. Enumerate the online food process control.
2. How to plot a model in MATLAB?
3. Illustrate various matrix operations in MATLAB.
4. List out the applications of CFD in food and beverage industry.
5. What are the steps involved in web page design and web hosting?
6. Analyze the importance of problem solving methodologies in food industry.
7. Demonstrate the looping concepts in LabVIEW Environment.

IV   **Write an essay on ANY ONE of the following**   (1x10=10)
1. Describe various toolboxes used in food industry.
2. Demonstrate the use of data visualization and interpretation techniques in food process control.

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