

- Q.17 What do you know about the bioprocessing of food by products?
- Q.18 How does by product utilization contribute to waste reduction and resource conservation?
- Q.19 Write a brief note on solvent extraction technique for oil extraction.
- Q.20 Describe the role of food manufactures in reducing food waste. Explain with suitable example.
- Q.21 Discuss about sensory evaluation techniques of by product derived foods.
- Q.22 Write about the importance of by product utilization in the food industry.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 Explain various processing techniques used for extraction of fiber from food by products?
- Q.24 What are the various non-thermal processing methods used in by production utilization? Explain in detail.
- Q.25 What is food by product? Write about various foods by products with their sources.

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6th Sem / Food Technology

Subject : Food By-Products Utilization

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which food by product can be processed into pectin, a gelling agent used in jams and jellies?
- a) Potato peels b) Apple pomace
- c) Soybean hulls d) Whey
- Q.2 What is a key consideration when utilizing food by products for biofuels production?
- a) Ensuring the bio fuel is environment friendly
- b) The cost-effectiveness of the process
- c) The potential for food security issues
- d) All of the above

Q.3 Which of the following can be done to reduce potato waste?

- a) Pectin extraction
- b) Paper pulp
- c) Animal feed
- d) Formic acid extraction

Q.4 What is the term for the process of converting food by products into valuable product?

- a) Up cycling b) Down cycling
- c) Recycling d) Valorization

Q.5 Which of the following food by product can be used as a source of dietary fiber?

- a) Fruit peels b) Vegetable scraps
- c) Grain bran d) All of the above

Q.6 Which of the following is NOT a common method of processing food waste to reduce its volume?

- a) Anaerobic digester b) Incineration
- c) Refrigeration d) Drying

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 Onion peels has ability to absorb dissolves salts present in water and can be used in water treatment. (True/False)

Q.8 Write two examples of nutrient rich by products.

Q.9 Probiotic means _____

Q.10 SFE stand for _____

Q.11 Food by product is only a concern for large scale food processing industries.(True/false)

Q.12 _____ is a sustainable method of managing food waste by converting it into nutrient-rich soil.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 What are the environmental impacts of food by product management and how can we minimize them?

Q.14 What are the key functional properties of food by products?

Q.15 What is fermentation in by products? Explain its types.

Q.16 How can we extract and isolate functional components from food byproducts for use in food or other industries?