

18U284

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Name :

Reg. No. :

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2019

B.Voc. – Food Processing Technology

CC18U SDC2 PF06 - PRINCIPLES OF FOOD PRESERVATION

(2018 Admission)

Time: Three Hours

Maximum: 80 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

1. Name a synthetic antioxidant.
2. Expand HTST
3. Name a cryogenic liquid.
4. Write a class II preservative.
5. Define fermentation.
6. Name a non-thermal processing method.
7. Measure of irradiation dose is _____
8. The term “Appertization” is commonly known as _____
9. Write the refrigeration temperature.
10. What is the frequency level used in microwave heating?

(10 × 1 = 10 Marks)

PART B

Answer any *eight* questions. Each question carries 2 marks.

11. Why do vegetables often need to be blanched before freezing them?
12. What is meant by freezer burn?
13. What is the significance of food processing and preservation?
14. What is meant by preservatives?
15. Write on ohmic heating.
16. Write about Class I preservatives.
17. What is thawing?
18. Define Irradiation.
19. Write four advantages of fermented foods.
20. What are the sources of Irradiation?
21. Write two objectives of pasteurization.
22. Which types of containers are used in canning?

(8 × 2 = 16 Marks)

PART C

Answer any *six* questions. Each question carries 4 marks.

23. What are the different types of spoilage occur in food?
24. Differentiate between PEF & HPP
25. Explain about freezing.
26. Discuss canning with flow chart.
27. What is the difference between drying and dehydration?
28. Explain spray drier with neat sketch.
29. How irradiation is useful in food processing?
30. Write about hurdle technology in detail.
31. Write a note on food additives in food industry.

(6 × 4 = 24 Marks)

PART D

Answer any *two* questions. Each question carries 15 marks.

32. What is the significance of food preservation? Explain various types of food preservation.
33. How low temperature is helping in preservation? Differentiate between refrigeration and freezing.
34. Write about fermentation and their types in detail.
35. Explain about various non thermal processing methods used in food preservation.

(2 × 15 = 30 Marks)
