

19U259

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Name :

Reg. No. :

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2020

(CUCBCSS – UG)

(Regular/Supplementary/improvement)

CC18U SDC2 PF06 - PRINCIPLES OF FOOD PRESERVATION

B.Voc. – Food Processing Technology

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART A

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

1. is another name for canning.
2. Father of pasteurization is
3. Botulism is caused by microorganism.
4. Name the unit used to measure absorbed ionizing energy.
5. The temperature of household refrigerator is
6. Name the preservative used to preserve fruit products.
7. Name any radio isotope used in food irradiation.
8. Name any two class I preservative.
9. The temperature used in HTST pasteurization is
10. The cans treated with acid resistant lacquer are called

(10 × 1 = 10 Marks)

PART B

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

11. Define sterilization.
12. What is aseptic packaging?
13. Write any four advantage of hurdle technology.
14. Write a note on ohmic heating.
15. What are food additives?
16. List out the merit of drying.
17. Define irradiation.
18. Define fermentation.
19. What are allergens?

20. What is dosimetry?
21. Define food spoilage.
22. Mention the spoilage encountered in canned foods.

(8 × 2 = 16 Marks)

PART C

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

23. What are the factors determining the dosage of radiation in food?
24. Explain different methods used in drying.
25. Describe about the changes that happen during freezing.
26. Explain different food concentration methods.
27. Differentiate between refrigeration and freezing.
28. Describe about different types of pasteurization.
29. Explain the steps involved in canning.
30. Elaborate on microwave heating and its application in food.
31. Write a note on class I & II preservatives.

(6 × 4 = 24 Marks)

PART D

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

32. Elaborate on fermentation and different types of fermentation.
33. Explain in detail about the major causes of food spoilage.
34. Elaborate on traditional and modern methods of food preservation.
35. Explain the methods of preservation by using high temperature.

(2 × 15 = 30 Marks)
