20U257 (Pages: 2) Name……

Reg. No……

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2021

(Regular/Supplementary/Improvement)

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. Name any two natural preservatives.
2. The process of complete elimination of microbes in a food material is termed as _____
3. The frequency of ultrasound used in food processing is _____

   a) 20 – 100 MHz b) 20 - 100kHz c) 20 -60 Hz
4. _____ is the unit of irradiation.
5. Ohmic heating uses

   a) Electric current b) Ultrasound c) Electromagnetic waves
6. Food irradiation is also known as _____
7. Name two methods of pasturisation.
8. What is the permitted dose of irradiation for tubers?
9. Name the source of Gamma rays used in food irradiation.
10. The range of pressure used in high pressure processing of foods is _____

(10 × 1 = 10 Marks)

Part – B

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

11. What is dosimetry?
12. What is freezer burn?
13. Write any two applications of irradiation in food?
14. What do you mean by lacquering?
15. Write the principle of HPP?
16. What are the major causes of food deterioration/ spoilage?
17. Explain the Principle of Preservation by Salt.
18. Differentiate Class I and Class II preservatives.
19. Differentiate sharp freezing and quick freezing.
20. Discuss the advantage of freezing.

21. What is spiral freezer?

22. What is foam mat dryer?

(8 × 2 = 16 Marks)

Part – C

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

23. What is hurdle technology?

24. Write a note on irradiation.

25. What are the low temperature processing in foods?

26. Write a note on spray drying and its application on foods.

27. Explain the importance of fermentation.

28. Explain the steps involved in canning.

29. Describe about different types of pasturisation.

30. Write a note on spoilage of foods.

31. Schematically represent two dryers used in food industry.

(6 × 4 = 24 Marks)

Part – D

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

32. Explain about thermal and non thermal methods of food preservation.

33. Explain the principle of fermentation and its application in food industry.

34. Explain the working principle and applications of ohmic heating.

35. Explain in detail about spoilage in food.

(2 × 15 = 30 Marks)

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