SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC2 PF04 - PRINCIPLES OF FOOD PRESERVATION

(Food Processing Technology)

(2021 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Define food spoilage.

2. Name any three spoilage

3. What is asepsis and explain its food technological application?

4. List out major steps involved in new product development.

5. Name commonly used chemical preservatives and also indicate their applications.

6. Define irradiation.

7. Explain how lowering of temperature helps in food preservation?

8. Write four advantages of fermented foods.

9. Explain Lactic acid fermentation. What do you mean by fed-batch fermentor?

10. What is dose in irradation?

11. Briefly explain the application of irradiation in food processing.

12. How many diodes are using in ohmic heating?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. What are the principles and advantages of food preservation?

14. Differentiate between pasteurization and sterilization. Explain aseptic processing of fruit juice.

15. Explain the steps involved in canning.

16. Explain different methods used in drying.

17. Explain different food concentration methods.

18. Differentiate between PEF & HPP.

19. Explain the mechanism of ultrasound processing of foods. Why frequency of ultrasound is important in food processing?

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 10 marks.

20. Describe the principle Low temperature preservation of food commodities and explain in detail any two food preservation processes using the above technique. Give its advantages and limitations.

21. What are the advantages and limitations of Solar dryer? With the help of a neat diagram explain the working of Indirect type solar dryer.

(1 × 10 = 10 Marks)

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