

21U259

(Pages: 2)

Name: .....

Reg.No: .....

**SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2022**

(CBCSS - UG)

**CC21U SDC2 PF04 - PRINCIPLES OF FOOD PRESERVATION**

(Food Processing Technology - Core Course)

(2021 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

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

1. Explain physical spoilage.
2. Name any three spoilage.
3. Write briefly about Aseptic processing of foods.
4. Write the steps involved in product development.
5. Uses of benzoic acid.
6. Mention the spoilage encountered in canned foods.
7. What is chilling injury? How it affects food quality?
8. Define fermentation.
9. Give an example for acetic acid fermentation.
10. What are the sources of Irradiation?
11. With example, list the application of irradiation in food processing.
12. Write about nanotechnology.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

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

13. Explain the principles and application of blanching.
14. Differentiate between pasteurization and sterilization. Explain aseptic processing of fruit juice.

15. Describe how irradiation could be used for shelf-life extension of foods.
16. Explain different methods used in drying.
17. Explain different food concentration methods.
18. Differentiate between PEF & HPP.
19. Explain the parameters that affect the efficiency of heating of food with microwave. Describe the principle of Microwave heating.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

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

20. Give detailed account of various low temp/freezing preservation methods of food with significance and industrial applications.
21. What are the advantages and limitations of solar dryer? With the help of a neat diagram explain the working of "Direct type solar dryer.

**(1 × 10 = 10 Marks)**

\*\*\*\*\*