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Name:

Reg. No:

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2022

(B.Voc. – Food Processing Technology)

CC18U SDC2 PF06 - PRINCIPLES OF FOOD PRESERVATION

(2018 to 2020 Admissions - Supplementary/Improvement)

Time: Three Hours

Maximum: 80 Marks

PART-A

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

1. Name any two natural preservatives
2. Name any two methods of pasteurization
3. Acetic acid is systematically known as
4. Irradiation is also known as
5. Expand HTST
6. The term “Appertization” is commonly known as
7. Father of canning is
8. Combination of preservation method is
9. A chemical preservative mainly used in pickles is
10. When ice crystal of frozen food evaporates from an area at the surface, the defect is called

(10 × 1 = 10 Marks)

PART-B

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

11. What is water activity?
12. What is freezer burn?
13. What do you mean by lacquering?
14. Write the objectives of blanching?
15. Write two applications of HPP?
16. Write on Ohmic Heating
17. Write four advantages of fermented foods?
18. Which type of containers are used in canning?
19. What is water activity?
20. Differentiate between quick freezing and sharp freezing?
21. What is osmotic dehydration?
22. Explain sublimation principle.

(8 × 2 = 16 Marks)

PART-C

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

23. Write hurdle technology in detail?
24. Explain the importance of fermentation?
25. What is radiation? Explain its mode of action?
26. Write a note on steps in new product development?
27. Explain about sulphuring and sulphiting?
28. Write a note on freezing methods
29. Describe the type of containers used in canning products
30. Describe about different types of pasteurization
31. Write a note on irradiation?

(6 × 4 = 24 Marks)

PART-D

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

32. Explain briefly about thermal and non-thermal processing of food preservation methods?
33. Elaborate on fermentation and different types of fermentation?
34. Describe canning and explain about spoilage in canned foods?
35. Differentiate drying and dehydration and briefly explain any 2 dryers with neat diagram?

(2 × 15 = 30 Marks)
