

23U259

(Pages: 2)

Name:

Reg.No:

SECOND SEMESTER B.Voc DEGREE EXAMINATION, APRIL 2024

(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. What is the significance of food processing and preservation?
2. Name any three spoilage.
3. Which are the traditional methods of food preservation?
4. Write the steps involved in product development.
5. What are food additives?
6. Write two objectives of pasteurization.
7. Temperature of, Freezing, refrigeration, sterilization.
8. Define fermentation.
9. Explain the process of fermentation. What do you mean by batch fermentor?
10. List the sources of irradiation used in food processing. Which source is widely used and why?
11. Briefly explain the application of irradiation in food processing.
12. What is PEF processing?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Discuss the pros and cons of chemical preservation. Explain how it is different from thermal processing for preservation.
14. Explain the steps involved in canning.
15. Compare Gamma rays and electron beam for food irradiation? Explain the merits and demerits of irradiation technology.

16. List the important parts of a spray dryer. What process parameters need to be considered while optimizing conditions of spray drying?
17. Describe drying pre-treatments.
18. Explain the mechanism of heat development during Microwave processing of foods.
19. What is cavitation? How this phenomenon helps in processing with ultrasound?

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. With the help of a neat sketch explain the functioning of Immersion freezer. Explain how rate and method of freezing affects the quality of foods. List 4 food products that are preserved employing freezing technology.
21. Explain the methods of preservation by using high temperature.

(1 × 10 = 10 Marks)
