

24U2130

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Name :

Reg. No :

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2025

(CBCSS-UG)

(Regular/Supplementary/Improvement)

CC21U SDC2 PF04 - PRINCIPLES OF FOOD PRESERVATION

(Food Processing Technology - Skill Component Course)

(2021 Admission onwards)

Time: 2 Hours

Maximum: 60 Marks

Credit: 3

Part A (Short answer questions)

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

1. Explain chemical spoilage.
2. Name any three spoilage.
3. What is meant by preservatives?
4. What is asepsis and explain its food technological application?
5. Write the steps involved in product development.
6. Define sterilization.
7. Write the refrigeration temperature.
8. Define food fermentation with examples.
9. What is Alcoholic fermentation?
10. What is dosimetry?
11. Briefly explain the scope of irradiation in food processing.
12. Explain the mechanism of High pressure processing.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Write a note on class I & II preservatives.
14. Discuss canning with flow chart.
15. Describe food irradiation & its merits & demerits.
16. Explain how a through-flow cabinet dryer works. What process parameters need to be considered while optimizing the conditions of hot air cabinet drying of foods?

17. Explain different food concentration methods.
18. Describe the principle of Microwave heating. Explain the parameters that affect the efficiency of heating of food with microwave.
19. Explain the principle of Hurdle Technology ? List the principal hurdles used in food preservation.

(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)
