

22U580

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Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U FTL5 B11 - FOOD PRESERVATION AND PACKAGING TECHNOLOGY

(Food Technology - Core Course)

(2019 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 canning.Enumerate the principles of canning.
2. Define Drying.Mention its Purpose.
3. Differentiate between Refrigeraion and Freezing.
4. What are the principles of fermentation?
5. What are the factors that depend the uniformity of microwave heating?
6. What is Hurdle Technology?
7. What is Consumer preference?
8. What is Idea Generation in NPD?
9. Define two piece can manufacture.
10. Differentiate between waxed paper and grease proof paper.
11. What are the gases used in MAP?
12. Enumerate the sterilization process used in aseptic processing.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Explain pasteurization.
14. Differentiate between avoset process & Dole-Martin Aseptic process.
15. Differentiate between sharp freezing & quick freezing.
16. Explain Retrogradation.
17. Explain Lactic acid fermentation.

18. Explain how sulfurdioxide act as a chemical preservative.

19. What are the levels of packaging?

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain in detail about Food irradiation.

21. Explain in detail about PEF & HPP.

(1 × 10 = 10 Marks)
