

25U274S

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Name:

Reg.No:

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2026

(CBCSS - UG)

CC21USDC2PF04 - PRINCIPLES OF FOOD PRESERVATION

(Food Processing Technology)

(2021 to 2023 Admissions - Supplementary/Improvement)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. Define food spoilage.
2. What is blanching and its significance?
3. Write the steps involved in product development.
4. What are food additives?
5. What is food sterilization and its application?
6. Name the container used in canning.
7. Write the refrigeration temperature.
8. What are the advantages and limitations of drum drying?
9. Explain Ultra high temperature sterilization.
10. Sources of irradiation.
11. Name a non-thermal processing method.
12. Write about microwave heating.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Compare Gamma rays and electron beam for food irradiation? Explain the merits and demerits of irradiation technology.
14. What is liquid immersion freezing?
15. Briefly explain the working of airblast freezer. Give three applications in food processing.
16. What is drying of foods? Write its principles and advantages?

17. What is acetic acid fermentation?
18. Explaining the different sources of ionization irradiation explain the application of this technology in food processing.
19. Describe how irradiation could be used for microbial reduction in foods.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain in detail the recent trends in food preservation.
21. Describe the principle and application of hurdle technology. How Pulsed Electric Field technology can be used for food preservation? Give their merits and demerits.

(1 × 10 = 10 Marks)
