

19U567

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Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

(CBCSS - UG)

CC19U FTL5 B11 - FOOD PRESERVATION & PACKAGING TECHNOLOGY

(Food Technology - Core Course)

(2019 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. Elaborate the objectives of pasteurization.
2. Define Freeze Drying.
3. How Chilling injury affects food quality?
4. What are the advantages & Disadvantages of Freezing?
5. Define Freeze Burn.
6. Define Aerobic Respiration.
7. How salt act as a good preservative-Enumerate?
8. What are the important hurdles for food preservation?
9. What is product development in NPD?
10. What are the levels of packaging?
11. Differentiate between waxed paper & grease proof paper.
12. Define food preservation. Explain its objectives.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Differentiate between avoset process & Dole-Martin Aseptic process.
14. Differentiate between Hot air drying & Freeze Drying.
15. Explain the effect of radiation on food constituents.
16. Explain Acetic acid fermentation.
17. Explain ohmic Heating.
18. Define peelinng. What are the different methods of peeling?
19. Explain on nutritional labelling.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 2 marks.

20. Define Canning.Explain the process of canning.
21. Explain different types of Packaging.

(1 × 10 = 10 Marks)
