

xv) What is biochemical and chemical spoilage of food? Describe.

No. of Printed Pages : 4

Roll No.

121133/031133

3rd Sem. / Food Technology

Subject : Principles of Food Processing and Preservation

Time : 3 Hrs.

M.M. : 100

SECTION-C

Note: Long answer type questions. Attempt any three questions. 3x10=30

- Q.3 What is food spoilage? Explain different types of food spoilage.
- Q.4 Explain the methods of Evaporation and Concentration in detail.
- Q.5 Classify food Additives. What are its functions and uses in food?
- Q.6 Explain the concept of microwave heating effect on food quality.
- Q.7 List different methods of food preservation and explain any four of them.

SECTION-A

Note: Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1 a) Food Engineering.
b) Perishable Foods.
c) Physical spoilage.
d) Food Science.
e) Jams.
f) Sterilization.
g) Thawing.
h) Irradiation.
i) Pickling.

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- j) IMF.
- k) Asepsis.
- l) Shelf life.
- m) Curing.
- n) Chemical preservatives.
- o) Food Additives.
- p) Pasteurization .
- q) Brine.
- r) Refrigeration.

SECTION-B

Note: Short answer type questions. Attempt any ten parts 10x4=40

- Q.2
- i) Give "tests of doneness" in making jam.
 - ii) Write down the principles of food preservation.

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- iii) What are the different techniques of pickling.
- iv) Explain different types of dryer.
- v) Explain the importance of food processing.
- vi) Explain how salt acts as preservative.
- vii) Explain class I and class II preservatives.
- viii) What are the advantages and disadvantages of dehydration.
- ix) What are the effects of irradiation on food quality?
- x) Why thawing is necessary for frozen food?
- xi) Differentiate between pasteurization and sterilization.
- xii) Write a short note on refrigeration.
- xiii) What is the role of moisture removal in food Preservation?
- xiv) What is slow and fast freezing?

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