

SECTION-D

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

- Q.33 Explain different types of freezing with their advantages.
- Q.34 Explain the principles of preservation involved in the following: (a) Jam (b) Marmalade
- Q.35 Explain basic principles of refrigeration and types of refrigeration systems.
- Q.36 Explain in detail the techniques of pickling.

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3th Sem. / Food Technology

Subject : PRINCIPLES OF FOOD PROCESSING AND PRESERVATION

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Objective type questions. All questions are compulsory (10x1=10)

- Q.1 sterilization of food can be achieved after exposing the food to about°C temperature
- Q.2 The process of food preservation in salt or vinegar is called as
- Q.3 For preparing carbonated drinks gas is used.
- Q.4 Class 1 preservatives include,, etc.
- Q.5 Quick freezing is carried out at to °C
- Q.6 Keeping out of microorganism is known as
- Q.7 Father of canning is
- Q.8 Heating of the frozen food is termed as

(80)

(4)

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(1)

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Q.9 vitamins are affected by irradiation.

Q.10 UHT stands for

SECTION-B

Note:Very short answer type questions. Attempt any ten questions out of twelve questions. 10x2=20

Q.11 Define preservatives

Q.12 Define food technology

Q.13 Define food engineering

Q.14 Define perishable food

Q.15 Define pickling

Q.16 Define jam

Q.17 Define freezing

Q.18 Define blanching

Q.19 Define dehydration

Q.20 Define sterilization

Q.21 Define syrup

Q.22 Define peeling

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SECTION-C

Note:Short answer type questions. Attempt any eight questions out of twelve questions. 8x5=40

Q.23 Classify preservatives.

Q.24 Explain the term asepsis and removal of microorganism.

Q.25 Classify food on the basis of origin.

Q.26 Explain the steps in canning.

Q.27 How does salt and sugar tend themselves as preservatives?

Q.28 Explain the effects of irradiation on food quality.

Q.29 Explain the principal of preservation involved in marmalade

Q.30 Explain in detail the working of fluidized bed drier.

Q.31 Explain causes of food spoilage.

Q.32 Explain in detail spencer's theory of jelly making

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