Q.30 Define class-II preservatives and their role in preserving food.

Q.31 Write about factors affecting the drying process.

Q.32 Explain the aim and method of blanching.

Q.33 What are various biochemical changes that occur during spoilage?

Q.34 Enlist the factors affecting the drying rate.

Q.35 What are the different types of changes that occur during the thawing and freezing process?

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. (2x10=20)

Q.36 Explain different types of high-temperature preservation methods in detail.

Q.37 Write about different types of dryers used in food industries.

Q.38 Discuss different types of membrane processing and their applications.

Roll No. .....

3rd Sem.

Branch : Food Technology

Sub: Principles of Food Processing & Preservation

Time : 3 Hrs. M.M. : 100

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (10x1=10)

Q.1 Canning is also known as _____

a) Radurization b) Appertization

c) Pasteurization d) Evisceration

Q.2 Index microorganisms for the pasteurisation process

a) Clostridium botulinum

b) Mycobacterium tuberculosis

c) Escherichia coli

d) Coxiella burnetii.

Q.3 Aectic acid is an example of

a) Class I b) Clsss II

c) Class III d) None of the above

Q.4 What type of bacteria can survive and grow the refrigeration temperatures

a) Thermpohilic bacteria

b) Psychrotrophic bacteria

c0 Mesophilic bacteria

d) Halophilic bacteria

Q.5 Sterilization of high acid food is generally done in.

a) Boiling water b) Supercooled water

c) Superheated steam d) Retort

Q.6 The term "Lyophilization" refer to which preservation process?

a) Canning b) Freeze-drying

c) Pickling d) Pasteurization

Q.7 Organic acids used in food preservation include

a) Sulphuric acid b) Boric acid

c) Hydrochloric acid d) Sorbic acid

Q.8 Use of several methods like temp (High or low), control of acidity, and control of water activity for preservation of food known as

a) Hurdle technology b) Mixed technology

c) Stumbling technology d) Multipletechnologies

Q.9 What is the primary role of antioxidants in food preservation?

a) Enhance color b) Prevent oxidation

c) Increase acidity d) Add flavour

Q.10 What is the key principle behind the use of salt in food preservation?

a) Lowering the pH b) Reducing water activity

c) Enhancing flavour d) Adding nutrients

SECTION-B

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

Q.11 Common sources of ionising radiation_____.

Q.12 Slow freezing and fast freezing have the same impact on food (True/False)

Q.13 Vinegar is a type II preservative (True/False)

Q.14 What is the time-temperature combination for LTLT?

Q.15 The main aim of blancing_____.

Q.16 Limitation of irradiation____.

Q.17 pH of acidic foods_____.

Q.18 Jelly is prepared from _____.

Q.19 Irradiation is also known as cold sterilisation (True/False)

Q.20 TSS stands for _____.

SECTION-C

Note: Short answer type Questions. Attempt any twelve questions out of fifteen Questions. (12x5=60)

Q.21 Write about different types of ionising radiations and their application.

Q.22 Differentiate sun drying and dehydration.

Q.23 Explain the concept of microwave heating process.

Q.24 What do you understand by hurdle technology.

Q.25 Explain the drum drying process with a diagram.

Q.26 Draw a flowchart for the mango pickle-making process.

Q.27 Write about any three intermediate moisture food products.

Q.28 Explain the nornal dyring curve with a neat diagram.

Q.29 Write the advantages and disadvantages of the sterilisation process.