

- Q.20 What is thawing ? Write down changes occur during thawing process.
- Q.21 Define the type of cans are used for canning process.
- Q.22 Discuss about food irradiation and microwave heating.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Classify food on the basis of shelf life, pH and origin. Explain in detail.
- Q.24 What is freezing and enlist the types of freezers used in food industry ? Explain any two in detail.
- Q.25 Discuss the preservation of food by high temperature in detail.

No. of Printed Pages : 4
Roll No.

221122

2nd Year / Food Technology

Subject : Principles of Food Processing and Preservation

Time : 3 Hrs. M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which of the following microorganism is eliminated in canned foods?
- Mycobacterium tuberculosis
 - Coxiella burnetii
 - Clostridium botulinum
 - Lactobacillus
- Q.2 The addition of salt during pickling _____ hence supplementing the action of salt.
- Permits the naturally present lactic acid bacteria to grow
 - Prevents the naturally present lactic acid bacteria to grow
 - Neither a nor b
 - None of the above

- Q.3 The heat required to bring down the temperature of the food is directly proportional to _____
a) Specific heat of the food
b) Weight of the food
c) Temperature difference
d) All of the above
- Q.4 The point where the constant drying period changes to falling rate period is called _____
a) Equilibrium moisture content
b) Critical moisture content
c) Critical humidity
d) Bound moisture content
- Q.5 Which of the following is NOT a function of a food additive _____
a) To maintain product consistency
b) Maintain nutritive value
c) Controlling acidity/alkalinity
d) None of the above
- Q.6 Which of the following is a use of food additive?
a) Maintenance of nutritional quality of food and providing essential aids in food processing
b) Enhancement of keeping quality or stability with resulting reduction in food losses
c) Making food attractive to the consumer in a manner which does not lead to deception
d) All of the above

SECTION-B

- Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)
- Q.7 pH of medium acid foods ranges between _____ to _____.
- Q.8 Expand TSS.
- Q.9 Temperature range of refrigeration is _____ to _____.
- Q.10 Define freezing point.
- Q.11 Lyophilization is also called as _____.
- Q.12 Which types of radiations are used for food irradiation ?

SECTION-C

- Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)
- Q.13 What do you mean by food preservation and gives its objectives?
- Q.14 What is the difference between drying and dehydration?
- Q.15 Write a short note on blanching process.
- Q.16 Define various picking processes.
- Q.17 Differentiate between direct and indirect methods of freezing.
- Q.18 Discuss about different types of food preservatives.
- Q.19 Which types of various evaporators used in food industry?