

SECTION-B

Note: Short answer type questions. Attempt any six questions out of Eight questions. $(6 \times 5 = 30)$

- Q.11 Define food preservation? What are the scope and benefit of food preservation?
- Q.12 Enlist various preservation methods by use of heat treatment?
- Q.13 Explain principle, methods and equipments used by preservation methods of fermentation ?
- Q.14 What are antioxidants and antibodies? How they work ? Explain with at least two examples?
- Q.15 Write a short note on Ohmic and infrared heating ?
- Q.16 Explain briefly principle and equipment for blanching?
- Q.17 Define sterilization, Explain difference between pasteurization and sterilization?
- Q.18 Explain various types of foods on the basis of perish ability ?

SECTION-C

Note: Long answer type questions. Attempt any one questions out of two questions. $(10 \times 1 = 10)$

- Q.19 Define food spoilage ? Explain various causes and types of food spoilage?
- Q.20 Differentiate between drying and dehydration ? Explain various methods of drying used in food processing.

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Roll No.

189221

DVOC (Level 3)

Sem 2nd / Food Processing

Subject : Introduction To Food Processing.

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short answer type questions . Attempt all ten question $(10 \times 1 = 10)$

- Q.1 Define food processing ?
- Q.2 Define food preservation?
- Q.3 Define microbiological spoilage ?
- Q.4 Define pasteurization?
- Q.5 Define canning ?
- Q.6 Define concentration ?
- Q.7 Define non-thermal preservation processes?
- Q.8 Define quality test ?
- Q.9 Name any two chemical methods of preservation.
- Q.10 Define food irradiation ?