

- Q.26 Draw a flowchart on the jelly-making process.
- Q.27 What is freezing drying ? Explain with the help of a flow diagram.
- Q.28 Explain the principle of hurdle technology as applied in foods.
- Q.29 Explain the concept of "aseptic packaging " in relation to food preservation.
- Q.30 Define class-II preservatives and their role in preserving food.
- Q.31 What is blanching and its benefits?
- Q.32 Differentiate Between syrup and brine.
- Q.33 Discuss D , Z and F values.
- Q.34 Explain the drying mechanism of food products.
- Q.35 Explain the term browning reactions.

SECTION-D

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

- Q.36 What are the different thermal processing method for food preservation? Explain in Detail.
- Q.37 Elaborate the concept of fermentation as a traditional method of food preservation.
- Q.38 Outline the steps involved in different types pickling.

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Roll No.

3rd Sem / Branch : Food Technology

Subject:- Principles of Food Processing and preservation

Time : 3Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 Which food preservation method involves the use of salt and brine?
- a) Canning b) Pickling
- c) Freezing d) Drying
- Q.2 What does pasteurization aim to eliminate from food?
- a) Oxygen b) Moisture
- c) Microorganisms d) Nutrients
- Q.3 Which gas is commonly used for food preservation to prevent spoilage?
- a) Nitrogen b) Carbon dioxide
- c) Oxygen d) Helium
- Q.4 What process involves preserving food by heating it to a temperature that kills harmful bacteria?
- a) Fermentation b) Dehydration
- c) Sterilization d) Blanching
- Q.5 Which method involves preserving food in a vacuum-sealed container?
- a) Canning b) pickling
- c) Freezing d) Vacuum drying

- Q.6 Which technique involves preserving food by reducing its water content?
- a) Canning b) Fermentation
c) Dehydration d) Pasteurization
- Q.7 Which type of food preservation works by inhibiting the growth of microorganisms through the addition of acidic substances?
- a) Canning b) Pickling
c) Freezing d) Smoking
- Q.8 Which method of food preservation involves the use of low temperatures to prevent microbial growth?
- a) Canning b) Pickling
c) Freezing d) Drying
- Q.9 What is the primary purpose of adding preservatives to food?
- a) Enhance Flavor
b) Increase nutritional value
c) Extend shelf life
d) Improve texture
- Q.10 Which method of food preservation involves the conversion of sugars into alcohol and carbon dioxide by microorganisms?
- a) Canning b) Pickling
c) Fermentation d) Smoking

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SECTION-B

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

- Q.11 UHT Stands for.....
- Q.12 The main aim of blanching is to kill pathogenic microorganisms. (True/False)
- Q.13 Carbonation is achieved by
- Q.14 Elaborate HTST.....
- Q.15 Time and temperature condition for HTST.....
- Q.16 Thawing and dehydrofreezing are the same (true/False)
- Q.17 What are non-carbonated beverages?
- Q.18 Which gas is commonly used to extend the shelf life of packaged food?
- Q.19 Define thermal death time .
- Q.20 TSS for jelly.....

SECTION-C

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

- Q.21 Explain the workings and principle of the tray drier with the help of a diagram.
- Q.22 Differentiate between evaporation and dehydration.
- Q.23 Write about different types of cans used in the canning process.
- Q.24 Write about the intermediate moisture foods.
- Q.25 What is the role of radiation with respect to food preservation?

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