

No. of Printed Pages : 2

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Roll No.

**Level 3 / 2nd. Sem. / DVOC
Food Processing**

Subject : Introduction to Food Processing

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short answer type questions. All questions are compulsory (10x1=10)

- Q.1 What is fermentation?
- Q.2 What is brining?
- Q.3 Food preservation can be done by using salt and sugar. (True/False)
- Q.4 Write any two examples of fungi that causes food spoilage.
- Q.5 Pasteurized milk is not good for health . (True/False)
- Q.6 Which type of heating is used for food processing?
- Q.7 What are acidulants?
- Q.8 Write any two benefits of food preservation.
- Q.9 What are antioxidants?
- Q.10 Write any two examples of chemicals used for food preservation.

(1)

189221

SECTION-B

Note: Short answer type questions. Attempt any six questions out of eight questions. (6x5=30)

- Q.11 Discuss equipment for canning.
- Q.12 Describe food preservation by use of low temperature.
- Q.13 Briefly explain causes of food spoilage.
- Q.14 How do you determine the shelf life of food?
- Q.15 Explain any two methods of food preservation.
- Q.16 Explain principle of blanching.
- Q.17 What is pasteurization?
- Q.18 Explain microwave processing.

SECTION-C

Note: Long answer type questions. Attempt any one questions out of two questions. (1x10=10)

- Q.19 Briefly explain principle, methods and equipments of food preservation by irradiation.
- Q.20 Briefly explain pulsed electric field technology in food preservation.

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(2)

189221