

Q.21 Write about factors affecting the drying of food products.

Q.22 Explain the process for the preparation of apple nectar.

### SECTION-D

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

Q.23 Explain different types of dryers used in food industries.

Q.24 Discuss different biochemical changes that occur during the spoilage of food products.

Q.25 Explain different types of freezers used for food storage.

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### 2nd Sem. / 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 dryer can be the most suitable technique for drying of coffee beans

- a) Freeze dryer                      b) Spray dryer
- c) Drum dryer                        d) None

Q.2 Calcium propionate can be used for the preservation of

- a) Bread                                  b) Jam
- c) Meat                                   d) Egg

Q.3 Sublimation process involves in which drying process

- a) Tray drying                        b) Spray drying
- c) Freeze dryer                       d) Fluidized bed drying

- Q.4 Irradiation is also sometimes called as
- Appertization
  - Pasteurization
  - Sterilization
  - Cold sterilization
- Q.5 Which method used to stop or slow down the biochemical reactions/enzymatic action
- Frying
  - Sterilization
  - Drum dryer
  - Freezing
- Q.6 The indicator microorganism in the canning of fruits and vegetables
- Coxiellaburnetti
  - Hysteria monocytes
  - Mycobacterium tuberculosis
  - C. botulinum

### SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Full form of TDT \_\_\_\_\_
- Q.8 Meat is more acidic than fish. (True/False)

- Q.9 Blanching stands for \_\_\_\_\_
- Q.10 One-step fermentation involves in the preparation of vinegar. (True/False)
- Q.11 Sublimation is the reverse process of evaporation. (True/False)
- Q.12 What is the unit of z value \_\_\_\_\_

### SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Write short notes on the blanching of fruits and vegetables.
- Q.14 Write the principle behind microwave cooking.
- Q.15 Differentiate types I and types II preservatives.
- Q.16 Discuss the intermediate moisture food.
- Q.17 Discuss the method for preparation of mango pickle.
- Q.18 Write short notes on irradiation.
- Q.19 Write down the principle of food preservation.
- Q.20 Discuss the hurdle technology for the preservation of fruits and vegetables.