

- Q.26 Draw a flowchart on the jam-making process.
 - Q.27 What is spray drying? Explain with the help of a flow diagram.
 - Q.28 Explain the different preprocessing used during the canning process.
 - Q.29 What are the sterilization and cold sterilization?
 - Q.30 Define class-I preservatives and their role in preserving food.
 - Q.31 What is the purpose of blanching?
 - Q.32 Explain the aim and method used to achieve exhausting.
 - Q.33 What is aseptic canning?
 - Q.34 Enlist the factors affecting the drying rate.
 - Q.35 Explain the term caramelization.

SECTION-D

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

- Q.36 What are the principles and methods of preservation? Explain in detail.

Q.37 Define the principle and process of canning. Write the methodology of canning in detail.

Q.38 Explain different types of low-temperature methods used for food preservation.

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3rd Sem / 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 Father of canning is
a) Nicholas Appert b) Peter Durand
c) Louis Pasteur d) Alexander Fleming

Q.2 Heating of frozen food is termed as _____
a) Dehydro freezing b) Thawing
c) Freeze drying d) None of the above

Q.3 Which of the following phenomena play/s an important role in preserving jam and jellies?
a) Inversion b) Gelatinization
c) Pasteurization d) All of the above

Q.4 Which of the following is the non-thermal method of food preservation?
a) Microwave processing
b) Retorting
c) Pulsed electric field processing
d) High-pressure processing

- Q.5 Sterilization of high acid food is generally done in.
- Boiling water
 - Supercooled water
 - Superheated steam
 - Retort
- Q.6 Canning is also sometimes called as.
- Appertization
 - Pasteurization
 - Sterilization
 - Cold sterilization
- Q.7 Organic acids used in food preservation include.
- Sulphuric acid
 - Boric acid
 - Hydrochloric acid
 - Sorbic acid
- Q.8 Use of several methods like temp (high or low), control of acidity, and control of water activity for preservation of food known as
- Hurdle technology
 - Mixed technology
 - Stumbling technology
 - Multipletechnologies
- Q.9 Salting as preservative
- Retard growth of staphylococcus aureus
 - Plasmolyzes bacteria and fungi
 - Is used to prevent the growth of halophiles
 - All of the above
- Q.10 Which of the following is the process of converting sugar into alcohol
- Oxidation
 - Pasteurization
 - Bleaching
 - Fermentation

SECTION-B

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

- Q.11 Define asepsis.
- Q.12 Slow freezing and fast freezing have the same impact on food (True/False)
- Q.13 Cider is a type of vinegar (True/False)
- Q.14 What is LT LT?
- Q.15 HTST achieves at _____
- Q.16 What is thawing?
- Q.17 _____ ia gas used for carbonation.
- Q.18 Sauerkraut is prepared from _____
- Q.19 Irradiation is also known as cold sterilization (True/False)
- Q.20 What are candies?

SECTION-C

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

- Q.21 Enlist some chemicals used as a preservative and their applications.
- Q.22 Differentiate slow freezing and fast freezing.
- Q.23 Explain cryogenic freezing and its uses.
- Q.24 Write about the spoilage and defects in the canning process
- Q.25 Explain fluidized bed drying with a diagram.