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**Level 3, 2nd Sem. / Food Processing  
Subject : Introduction to Food Processing**

Time : 2 Hrs.

M.M. : 50

**SECTION-A**

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

- Q.1 What is the temperature range for freezing storage of food?
- Q.2 What time and temperature combination of heat treatment is required for pasteurization of food?
- Q.3 In what proportion the food spoilage reaction will be reduced by lowering the temperature of food from 40 degree Celsius to 30 degree Celsius.
- Q.4 What is the range of salt percentage used for salt preservation of food?
- Q.5 Name the two food products which cannot be irradiated.
- Q.6 What frequency of alternating current is used in Ohmic heating of food products?

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- Q.7 Write down the two main advantages of pulse electric field.
- Q.8 Give the name of one commonly used equipment in household activities using pulse intense light for preservation of food.
- Q.9 What pressure range is used for high pressure processing of food?
- Q.10 What is the frequency used for microwave processing of food?

### SECTION-B

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

- Q.11 Name the different responsible factors of food spoilage.
- Q.12 What is the principle of salt preservation of food? Give two commonly available foods in the market preserved by salt.
- Q.13 What are the advantages of food preservation?
- Q.14 Write short note on the preservation of food by sugar.
- Q.15 What is sterilization of food? Name the methods of food sterilization.

- Q.16 Differentiate between refrigeration and freezing.
- Q.17 Write short note on the preservation of food by chemicals.
- Q.18 Make the diagram of equipment used for ohmic heating and briefly describe it's working.

### SECTION-C

**Note:** Long answer type questions. Attempt any one questions out of two questions. (10x1=10)

- Q.19 Make a list of different methods used to preserve the food by addition of heat and describe them.
- Q.20 What is high pressure processing of food? Give its advantages and disadvantages.