

- Q.26 Explain the concept of microwave heating effects on food quality?
- Q.27 Explain the techniques of pickling?
- Q.28 What is the importance of evaporation in preservation?
- Q.29 What are the methods of preventing spoilage of perishables?
- Q.30 How can fruit juices be preserved?
- Q.31 What is spoilage? Enlist causes of spoilage?
- Q.32 How will you judge the end point of a jelly?
- Q.33 Write a brief note on IMF foods?
- Q.34 Describe working principle of spray drier with a well labeled diagram?
- Q.35 What do you understand by refrigeration load?

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 What do you understand by canning? Explain with neat and clean flowchart.
- Q.37 Enlist different dryers used in food industries. Explain any 2 of them with a well labeled diagram?
- Q.38 Explain the manufacturing flow chart of Jam and Jelly?

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Roll No.

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 The application of science and engineering process to increase shelf life of food and prevent deterioration is known as _____?
- a) Food processing b) Food science
c) Food technology d) Food preservation
- Q.2 Which of the following ingredients is added to a jelly?
- a) Pectin b) Acid
c) Sugar d) All of the mentioned
- Q.3 This is a product made from citrus fruit, juice and peel and added with sugar.
- a) Jam b) Jelly
c) Fruit Butter d) Marmalade
- Q.4 Foods that fall within the pH range of 5.0 to 4.5 are called _____?
- a) High acid foods b) Acid foods
c) Medium acids foods d) Low acid foods
- Q.5 Who was the father of canning _____?

- a) Gay-Lussac b) Nicolas Appert
c) Tomas d) Newton
- Q.6 The food in which the moisture content ranges between 80-90% is called _____?
- a) Perishable foods
b) Low perishable foods
c) Stable foods
d) High acid food
- Q.7 A substance intentionally added that preserves flavour and improves taste is called _____
- a) Food additive b) Food adulterant
c) Food contaminant d) Food material
- Q.8 Which of the following is NOT a part of the microwave heating system?
- a) Magnetron b) Anode
c) Cathode d) None of the mentioned
- Q.9 With what is the feed introduced in the spray dryer?
- a) Spray b) Atomizer
c) Nucleator d) Heat exchanger
- Q.10 What is Refrigeration ?
- a) Refrigeration is the process of removing heat from a substance and cooling it to a temperature or below the actual temperature
b) Refrigeration is the process of adding heat from a substance and cooling it to a temperature
c) Refrigeration is used to increase the level of humidity in the air by adding heat
d) None of the mentioned

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SECTION-B

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

- Q.11 Enlist Class I preservatives?
- Q.12 What is the full form of TSS?
- Q.13 _____ is a clear jelly in which shreds of peel are suspended and prepared from citrus fruits.
- Q.14 Define Food Technology?
- Q.15 Define Brine?
- Q.16 Define Blanching?
- Q.17 Define Shelf Life?
- Q.18 Enlist methods of preservation by high temperature.
- Q.19 Define Jam?
- Q.20 Define Food Preservation?

SECTION-C

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

- Q.21 Explain the principles and importance of food preservation?
- Q.22 Write advantages and disadvantages of freezing?
- Q.23 Explain Pasteurization in detail.
- Q.24 Explain classification of food additives?
- Q.25 Classify the food on the basis of shelf life and pH?

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