

- Q.26 Draw a flowchart on the jelly-making process.
 Q.27 What is freezing drying ? Explain with the help of a flow diagram.
 Q.28 Explain the principle of hurdle technology as applied in foods.
 Q.29 Explain the concept of "aseptic packaging " in relation to food preservation.
 Q.30 Define class-II preservatives and their role in preserving food.
 Q.31 What is blanching and its benefits?
 Q.32 Differentiate Between syrup and brine.
 Q.33 Discuss D , Z and F values.
 Q.34 Explain the drying mechanism of food products.
 Q.35 Explain the term browning reactions.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
 Q.36 What are the different thermal processing method for food preservation? Explain in Detail.
 Q.37 Elaborate the concept of fermentation as a traditional method of food preservation.
 Q.38 Outline the steps involved in different types pickling.

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3rd Sem / Branch : 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 Which food preservation method involves the use of salt and brine?
 a) Canning b) Picking
 c) Freezing d) Drying
 Q.2 What does pasteurization aim to eliminate from food?
 a) Oxygen b) Moisture
 c) Microorganisms d) Nutrients
 Q.3 Which gas is commonly used for food preservation to prevent spoilage?
 a) Nitrogen b) Carbon dioxide
 c) Oxygen d) Helium
 Q.4 What process involves preserving food by heating it to a temperature that kills harmful bacteria?
 a) Fermentation b) Dehydration
 c) Sterilization d) Blanching
 Q.5 Which method involves preserving food in a vacuum-sealed container?
 a) Canning b) pickling
 c) Freezing d) Vacuum drying

- Q.6 Which technique involves preserving food by reducing its water content?
a) Canning b) Fermentation
c) Dehydration d) Pasteurization
- Q.7 Which type of food preservation works by inhibiting the growth of microorganisms through the addition of acidic substances?
a) Canning b) Pickling
c) Freezing d) Smoking
- Q.8 Which method of food preservation involves the use of low temperatures to prevent microbial growth?
a) Canning b) Pickling
c) Freezing d) Drying
- Q.9 What is the primary purpose of adding preservatives to food?
a) Enhance Flavor
b) Increase nutritional value
c) Extend shelf life
d) Improve texture
- Q.10 Which method of food preservation involves the conversion of sugars into alcohol and carbon dioxide by microorganisms?
a) Canning b) Pickling
c) Fermentation d) Smoking

SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 UHT Stands for.....
Q.12 The main aim of blanching is to kill pathogenic microorganisms. (True/False)
Q.13 Carbonation is achieved by
Q.14 Elaborate HTST.....
Q.15 Time and temperature condition for HTST.....
Q.16 Thawing and dehydrofreezing are the same (true/False)
Q.17 What are non-carbonated beverages?
Q.18 Which gas is commonly used to extend the shelf life of packaged food?
Q.19 Define thermal death time .
Q.20 TSS for jelly.....

SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Explain the workings and principle of the tray drier with the help of a diagram.
Q.22 Differentiate between evaporation and dehydration.
Q.23 Write about different types of cans used in the canning process.
Q.24 Write about the intermediate moisture foods.
Q.25 What is the role of radiation with respect to food preservation?