

- Q.20 What is thawing ? Write down changes occur during thawing process.
- Q.21 Define the type of cans are used for canning process.
- Q.22 Discuss about food irradiation and microwave heating .

SECTION-D

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

- Q.23 Classify food on the basis of shelf life, pH and origin. Explain in detail.
- Q.24 What is freezing and enlist the types of freezers used in food industry ? Explain any two in detail.
- Q.25 Discuss the preservation of food by high temperature in detail.

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Roll No.

2nd Year / 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 of the following microorganism is eliminated in canned foods?
- a) Mycobacterium tuberculosis
 - b) Coxiella burnetii
 - c) Clostridium botulinum
 - d) Lactobacillus
- Q.2 The addition of salt during pickling_____ hence supplementing the action of salt.
- a) Permits the naturally present lactic acid bacteria to grow
 - b) Prevents the naturally present lactic acid bacteria to grow
 - c) Neither a nor b
 - d) None of the above

- Q.3 The heat required to bring down the temperature of the food is directly proportional to _____
- Specific heat of the food
 - Weight of the food
 - Temperature difference
 - All of the above
- Q.4 The point where the constant drying period changes to falling rate period is called _____
- Equilibrium moisture content
 - Critical moisture content
 - Critical humidity
 - Bound moisture content
- Q.5 Which of the following is NOT a function of a food additive _____
- To maintain product consistency
 - Maintain nutritive value
 - Controlling acidity/alkalinity
 - None of the above
- Q.6 Which of the following is a use of food additive?
- Maintenance of nutritional quality of food and providing essential aids in food processing
 - Enhancement of keeping quality or stability with resulting reduction in food losses
 - Making food attractive to the consumer in a manner which does not lead to deception
 - All of the above

SECTION-B

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

- Q.7 pH of medium acid foods ranges between _____ to _____.
- Q.8 Expand TSS.
- Q.9 Temperature range of refrigeration is _____ to _____.
- Q.10 Define freezing point.
- Q.11 Lyophilization is also called as _____.
- Q.12 Which types of radiations are used for food irradiation?

SECTION-C

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

- Q.13 What do you mean by food preservation and gives its objectives?
- Q.14 What is the difference between drying and dehydration?
- Q.15 Write a short note on blanching process.
- Q.16 Define various picking processes.
- Q.17 Differentiate between direct and indirect methods of freezing.
- Q.18 Discuss about different types of food preservatives.
- Q.19 Which types of various evaporators used in food industry?