

- 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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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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