

SECTION-D

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

- Q.23 What are the different types of food spoilage and their effects on food quality?
- Q.24 What is drying and enlist the types of dryers used in food industry? Explain any two in detail.
- Q.25 What are preservatives and explain their different types that are used in food?

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Roll No.

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2nd Sem / 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 The temperatures used for canning foods ranges from _____
a) 0-20°C b) 20-60°C
c) 60-100°C d) 100-121°C
- Q.2 Which of the following is NOT a part of the microwave heating system?
a) Magnetron b) Anode
c) Cathode d) None of the above
- Q.3 Drying rate curve is plot between _____ and _____
a) Critical moisture content, critical humidity
b) Critical moisture content, drying rate
c) Moisture content, drying rate
d) Critical humidity, drying rate

Q.4 Which of the following dryers is used for making baby food?

- a) Pneumatic conveyor dryer
- b) Drum dryer
- c) Freeze dryer
- d) Spray dryer

Q.5 A substance intentionally added that preserves flavor and improves taste is called _____

- a) Food additive b) Food adulterant
- c) Food Contaminant d) Food material

Q.6 When the crystallization process takes place for a long time, the size of the crystal is _____

- a) Small
- b) Large
- c) No crystals formed
- d) None of the mentioned

SECTION-B

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

Q.7 pH of acid foods ranges between _____ to _____.

Q.8 What is dehydro-freezing?

Q.9 Temperature range of freezing is _____ to _____.

Q.10 Define food deterioration.

Q.11 Expand CMC.

Q.12 TSS of jam is _____.

SECTION-C

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

Q.13 What are the various principles of food preservation?

Q.14 Write about intermediate moisture food in brief.

Q.15 What is food pasteurization and define its types.

Q.16 What is the difference between refrigeration and freezing?

Q.17 Write a short note on canning process.

Q.18 Which types of defects occur in cans?

Q.19 Discuss about food sterilization.

Q.20 Write about the term freeze burn and recrystallization.

Q.21 Differentiate between concentration and evaporation.

Q.22 What factors affect the rate of drying?