

- Q.26 Give advantages and limitations of drying and dehydration.

Q.27 Define the terms of perishable food and food additives.

Q.28 Write principles of food preservation by radiation.

Q.29 Define the terms radiation dose and concentration.

Q.30 Define blanching. Also give advantages of blanching.

Q.31 Describe working principle of vacuum drier with a well labeled diagram?

Q.32 Explain working principle of falling film evaporator.

Q.33 Describe some factors affecting the rate of drying.

Q.34 Write a brief note on pickling techniques.

Q.35 Define canning. Give general flow diagram of canning process.

## **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Give classification of chemical preservative. Also give their function in food?

Q.37 Give status of Indian food processing industry. Also give importance of food processing and preservation.

Q.38 Define dehydration. Explain general flow diagram of dehydration process.

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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 Frozen storage is generally operated at temperature of:

  - a) 0°C
  - b) -5°C
  - c) -18°C
  - d) -50°C

Q.2 Which is not a preservation method for fruit and vegetable?

  - a) Peeling
  - b) Freezing
  - c) Canning
  - d) Drying

Q.3 Sugar and salt are not the example of

  - a) Class I
  - b) Class II
  - c) Class III
  - d) Both b & c

Q.4 Which one is the example of IMF food?

  - a) Jam
  - b) Jelly
  - c) Pickles
  - d) All of the above

Q.5 Retort is used for \_\_\_\_\_

  - a) Blanching
  - b) Sterilization
  - c) Pasteurization
  - d) Exhaustion

Q.6 The pH scale ranges from \_\_\_\_\_  
a) 0-14                  b) 1-14  
c) 0-7                  d) 7-14

Q.7 A semisolid product made by boiling fruit pulp with sugar is called \_\_\_\_\_.  
a) Jam                  b) Jelly  
c) Pickles              d) All of the above

Q.8 Which type of commercial food preservation exposes food to low-level doses of gamma rays, electron beams, or X rays?  
a) Irradiation            b) Sun drying  
c) Canning              d) None of the above

Q.9 Advantages of freezing are  
a) High initial cost and cost of maintaining  
b) Limited storage space by capacity of freezer  
c) Both a & b  
d) None of these

Q.10 Pasteurization is a heat treatment that kills \_\_\_\_\_ microorganism  
a) Pathogenic            b) All  
c) Spore Forming        d) None of the above

### SECTION-B

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

Q.11 Define food preservation.

Q.12 Give name of any two Class II preservatives.

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Q.13 Conversion factors for malic acid to measures titratable acidity is \_\_\_\_\_. (0.067/0.064)

Q.14 What is full form of SO<sub>2</sub>

Q.15 Microwave radiation is often called \_\_\_\_\_ radiation. (Ionizing/Non-ionizing)

Q.16 For jelly, fruits with \_\_\_\_\_ pectin is preferred. (High/Low)

Q.17 In irradiation method, food is preserved due to \_\_\_\_\_. (Mutation in micro-organisms/Increase of temperature)

Q.18 Spray drier is the \_\_\_\_\_ type of drier. (Direct contact/Indirect contact)

Q.19 Which preservation process was pioneered by Nicolas Appert?

Q.20 Subject to spoilage: (Perishable/Fermentation)

### SECTION-C

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

Q.21 Describe working principle of tray drier with a well labeled diagram?

Q.22 Give classification of food on the basis of pH.

Q.23 Draw a well labeled diagram of spray drier and give its limitation.

Q.24 Describe the principles of food preservation.

Q.25 Write a brief note on sterilization.

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