

- Q.19 Define preservation and methods of preservation.
- Q.20 Discuss the basic concept of irradiation and microwave heating.
- Q.21 Write about the class I and class II preservatives
- Q.22 Discuss the causes of spoilage of canned foods.

SECTION-D

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

- Q.23 Discuss freezing and various methods of freezing.
- Q.24 Discuss the preservation of food by high-temperature treatment.
- Q.25 Discuss methods for the preparation of jam and jelly and problems occurs in production.

No. of Printed Pages : 4
Roll No.

221122

2nd Sem. / Food Technology

Subject : Principle 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 A jam should have
- a) Not less than 40% TSS
 - b) Not more than 60% TSS
 - c) Not less than 68% TSS
 - d) Not less than 78% TSS
- Q.2 Primary aim of blanching of fruit is
- a) To destroy surface microorganisms
 - b) To increase softness of the fruits
 - c) To destroy the enzyme
 - d) To increase the palatability of the fruit

Q.3 For the canning of vegetables, the brine solution is _____ strength

- a) 2-3% b) 5-8%
- c) 10-14% d) 15-17%

Q.4 Blast freezing is preferred to slow freezing because

- a) large ice crystals are formed in food
- b) Very small crystals are formed
- c) Food freezes gradually in a blast of cold air
- d) Food can be stored indefinitely in the refrigerator

Q.5 Which of the following vitamins is/are affected by irradiation?

- a) Vitamin B b) Vitamin C
- c) Both a and b d) Neither a nor b

Q.6 Heating of the frozen food is termed as

- a) Dehydrofreezing b) Thawing
- c) Freeze drying d) None of the above

SECTION-B

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

Q.7 Blanching is used to inactivate _____

Q.8 The unit of Z value _____

Q.9 Full form of UHT _____

Q.10 Full form of TSS _____

Q.11 Dehydrated products contain lesser moisture content than dried products (True/False)

Q.12 Salt percentage used in a salt pickle is _____

SECTION-C

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

Q.13 Write down the principles of food preservation.

Q.14 Differentiate between pasteurization and sterilization

Q.15 Write about the intermediate moisture food with examples.

Q.16 Discuss the role of vinegar in the pickling process

Q.17 Define canning and the processes of canning.

Q.18 Write short note on blanching.