

- Q.26 How sugar and salt act as preservative?
 Q.27 Write preparation steps for marmalade?
 Q.28 Write a note on Canning?
 Q.29 Describe some factors affecting the rate of freezing?
 Q.30 Write principle of food preservation by radiation?
 Q.31 What is the difference between pasteurization and sterilization?
 Q.32 List the permitted class II preservatives. What are the functions of artificial sugar in foods?
 Q.33 How will you judge the end point of a jam and jelly?
 Q.34 Explain the process of thawing of frozen food?
 Q.35 Describe working principle of tunnel drier with a well labeled diagram?

SECTION-D

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

- Q.36 What is pickling? Explain different technique of pickling?
 Q.37 What do you understand by spoilage? Explain microbiological, bio-chemical, physical and chemical spoilage of food?
 Q.38 Define refrigeration? Explain vapor absorption and vapor compression refrigeration system?

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3rd Sem / Branch : Food Technology

**Subject:- Principle of Food Processing
and Preservation**

Time : 3Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 Canning of fruits and vegetables is aprocess
 a) Cold b) Heat
 c) Irradiation d) Microwave
 Q.2 Which of these is not an Acid Foods (pH 4.5.3.7)
 a) Barries b) Pear
 c) Pineapple d) Sauce
 Q.3 ISO stands for
 a) Indian standards organization
 b) International organization for Standardization
 c) Indian Organization for Standardization
 d) International Standard Offices
 Q.4 FSSAI stands for
 a) Food Safety and Standard Authority of India
 b) Food Safety Satisfy All India
 c) Food Safety Storage Authority of India
 d) Food Storage Standards Authority of India

- Q.5 Grapes are rich in
a) Critic acid b) Ascorbic acid
c) Tartaric acid d) Mallic acid
- Q.6 The optimum temperature of growth of thermophilic bacteria is
a) 35°C b) 45°C
c) 55°C d) 75°C
- Q.7 Drying rate is influenced by
a) Surface area b) Air velocity
c) RH d) All of these
- Q.8 “Clinching” a term related to
a) Freezing b) Canning
c) Fermentation d) Drying
- Q.9 Vitamin C and Vitamin E, BHA and BHT, and sulfites are all
a) Flavour enhancer
b) Antimicrobial agent
c) Incidental food agent
d) Antioxidants
- Q.10 The pasteurization process was named after _____
a) Louis Pasteur
b) Charles Chamberland
c) Nicolas Appert
d) Clarence Birdseye

SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Define food?
Q.12 What is the full form of LT LT?
Q.13 What is the common name of Ascorbic Acid?
Q.14 Before drying, vegetables should be _____ (blanched/sterilized)?
Q.15 Name any 2 Class II preservative?
Q.16 Quick freezing of food products small type of ice-crystals. (True/False)
Q.17 What is full form of MSG?
Q.18 What is full form of IMF?
Q.19 HTST is carried out at _____ temperature
Q.20 Immersion freezing is the type of freezing _____.

SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Define Jam? Draw the neat and clean flow chart of processing of Jam?
Q.22 Classify the food on the basis of pH and origin?
Q.23 Differentiate between slow and fast freezing?
Q.24 What are the ingredients that preserve pickle? Explain their action?
Q.25 Explain any one method of food preservation?