



22103118

QP CODE: 22103118

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, OCTOBER 2022**

Second Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS2CRT05 - FOOD PRESERVATION

2017 ADMISSION ONWARDS

EC0ED7EA

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. State any two importance of food preservation.
2. Write the purpose and methods of pasteurization.
3. Write on cryogenic freezing.
4. Write any four changes occur during concentration.
5. State the principle of spray drier.
6. Write down the four application of ohmic heating.
7. State Le-Chatelier's Principle.
8. Classify Preservatives with examples.
9. Define the permitted preservatives and its level added to food with examples.
10. Write FPO specification for sauces.
11. Explain the main principle of fermentation.
12. What are the types of beer based on fermentation?

(10×2=20)

Part B

*Answer any **six** questions.*





Each question carries 5 marks.

13. Various treatments such as the application of low and high temperature is often used for controlling the microbial growth. Explain in detail with its applications.
14. What is sterilization? Write its purpose and its types.
15. Refrigerated storage result changes in food. Comment.
16. What is freeze drying? Explain the 3 stages of freeze drying.
17. Give the advantages and disadvantages of dehydrofreezing.
18. Explain on the role of benzoic acid and propionic acid as preservative.
19. What do you mean by the following terms:
a) pickles. b) marmalades c) candies. d) crystallized fruits and vegetables e) preserve.
20. Explain the future for food irradiation.
21. Explain about the combined technique of preservation.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain different peeling methods in canning process, also describe the different spoilage occur in canned foods.
23. Write on methods of dehydration, its advantages and disadvantages.
24. Define a pulse and explain the working and principle of a pulse electric field.
25. Elaborate on the problems that occur during the preparation of jam, jelly and marmalades.

(2×15=30)

