

**B.VOC. DEGREE EXAMINATION, JANUARY 2018****First Semester**

Core Course—BASIC PRINCIPLES OF FOOD PRESERVATION

(For B.Voc. Programme in Food Processing Technology)

[2014 Admission onwards]

{Regular and Supplementary}

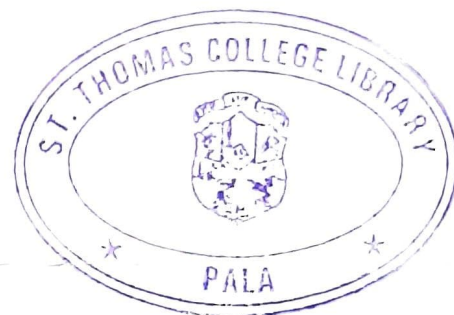
Time : Three Hours

Maximum : 80 Marks

**Part A***Answer all questions.**Each question carries 1 mark.*

Answer in one or two sentences :

1. Controlled atmosphere packaging.
2. Sugaring.
3. Enzymatic browning.
4. Potassium nitrate.
5. Spray drying.
6. Perishable food.
7. Pasteurization.
8. Autolysis.
9. Canning.
10. Use of vinegar.



(10 × 1 = 10 marks)

**Part B***Answer any eight questions.**Each question carries 2 marks.*

11. Write about importance of accelerated freeze drying.
12. Explain rancidity.
13. Write about problems associated with canning.
14. Write a note on nutritional quality of frozen food.

**Turn over**

15. Explain blanching and its significance.
16. Mention advantages of lyophilization.
17. Explain steps involved in freezing.
18. Give an account on history of canning.
19. Write about food preservation through irradiation.
20. What is vacuum packing ?
21. Write a note on spoilage during freezing.
22. Write a note on methods of drying.

(8 × 2 = 16 marks)

### Part C

*Answer any six questions.*

*Each question carries 4 marks.*

23. Write a note on vessels used for high and low temperature preservation of food.
24. Explain food preservation through fermentation.
25. Differentiate refrigeration and freezing.
26. Give an account on problems associated with spoilage of food.
27. Explain freeze drying and dehydrofreezing.
28. Write about enzymatic spoilage of food. Explain how it can be avoided.
29. Explain methods for sterilization. Mention merits and demerits.
30. Give an account of different types of chemical preservatives.
31. Write a note on concentrated food.

(6 × 4 = 24 marks)

### Part D

*Answer any two questions.*

*Each question carries 15 marks.*

32. Explain basic principles and methods for food preservation.
33. Explain how temperature is importance for preservation of food.
34. What is food spoilage ? Explain different types of spoilage.
35. Explain preservation techniques by removal of moisture

(2 × 15 = 30 marks)