



QP CODE: 21100407



Reg No :

Name :

B.Voc Degree Examination, FEBRUARY 2021

Second Semester

B.Voc Food Technology and Analysis

BOVS201 - FOOD PRESERVATION

2018 Admission Onwards

B0FE57EE

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

Each question carries 2 marks.

1. Comment on smoking in food preservation.
2. Write down the purpose of pasteurization.
3. Distinguish between freeze drying and dehydrofreezing.
4. Write down the disadvantages of blanching.
5. Define drip loss of nutrients.
6. Mention about three methods of freezing.
7. Define a rad.
8. Explain how acid control the fermentation in food.
9. Explain the process of cheddaring in cheese manufacture.
10. Explain how sugar act as a preservative?
11. Explain how sulphur dioxide act as a preservative?
12. Define PEF.

(10×2=20)

Part B

*Answer any **six** questions.*

Each question carries 5 marks.

13. Explain the importance of food preservation.
14. Explain about D value and Z value graphically.





15. Explain about the physical changes during food dehydration.
16. Justify the statement freeze drying is efficient than dehydrofreezing.
17. Explain about quality of frozen food.
18. Explain the role of irradiation in preservation of food.
19. Explain about the dose determining factors of irradiation.
20. Define pascalisation with its advantages and disadvantages.
21. Discuss about the major applications of microwave in food.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Distinguish between sterilization and pasteurisation and its application in food.
23. Explain in detail about the refrigeration cycle.
24. Explain in detail about the production of yoghurt.
25. Explain in detail about ohmic heating and its application.

(2×15=30)

