

B.VOC. DEGREE EXAMINATION, JANUARY 2018**First Semester****Core Course—BASIC PRINCIPLES OF FOOD PROCESSING****(For B.Voc. Degree in Food Processing Technology)****(2014 Admission onwards)****[Regular/Supplementary]**

Time : Three Hours

Maximum : 80 Marks

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

Write short notes on :

- 1 A natural food colour.
- 2 Use of sodium chloride.
- 3 Food poisoning.
- 4 Name a chemical preservative.
- 5 Canning.
- 6 Convenience food.
- 7 Name a micro element.
- 8 A starch rich food.
- 9 Definition of food.
- 10 Vitamin B.

(10 × 1 = 10 marks)

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

- 11 What is a fabricated food ?
- 12 Mention importance of minerals for good health.
- 13 Explain functions of food.

Turn over

- 14 Write about fiber rich foods.
- 15 Mention importance of salad dressing.
- 16 Write a note on space foods.
- 17 Write about production of margarine.
- 18 Explain chemical deterioration of food.
- 19 Write about banana puree.
- 20 Mention importance of pH in food.
- 21 Write a note on impact of fried food on health.
- 22 Write about processing of mayonnaise.

(8 × 2 = 16 marks)

Part C

*Answer any six questions.
Each question carries 4 marks.*

- 23 Explain packaging techniques for preservation of food.
- 24 Write an account on major components of food.
- 25 Explain nutraceuticals with examples.
- 26 Give an account of GM food. Mention the significance.
- 27 Write a note on tapioca products.
- 28 Differentiate healthy food and junk food with examples.
- 29 Explain methods for long term preservation of food.
- 30 Write a note on organisms causing biological deterioration and methods to avoid it.
- 31 Write a note on production of corn flakes and pop corn.

(6 × 4 = 24 marks)

Part D

*Answer any two questions.
Each question carries 15 marks.*

- 32 Write an account on post harvest management of food to avoid deterioration of food quality.
- 33 Explain classification of food based on origin and nutritive value.
- 34 Write about processing of various banana products.
- 35 Explain various steps for converting a harvested food to a preserved product.

(2 × 15 = 30 marks)