

B.VOC. DEGREE EXAMINATION, MARCH 2019**Fifth Semester****FPT 5S 1T—FOOD PACKAGING**

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

Time : Three Hours

Maximum : 80 Marks

Part A (Short Answer Questions)*Answer all questions.**Each question carries 1 mark.*

1. What is the Aim of Packaging ?
2. What are the Levels of food Packaging ?
3. What is safe Packaging ?
4. What is the most common packaging material ?
5. What are the best Food Containers ?
6. What is migration of plastics ?
7. What is edible food packaging ?
8. Define intelligent packaging.
9. Which is used in food packaging ?
10. What is the Flexible Packaging ?

(10 × 1 = 10 marks)

Part B (Short Answer Questions)*Answer any eight of the following in not more than 50 words each.**Each question carries 2 marks.*

11. What are the major functions of packaging ?
12. Why do we use Packaging ?
13. What are the different types of packaging ?
14. What are cellophane bags ?
15. How long is dehydrated food good for ?
16. How can you tell if canned food is bad ?
17. What is form-fill-seal packaging ?

Turn over

18. Any *five* modern concepts of food packaging technology ?
19. What are aseptic techniques ?
20. What is MAP in food preservation?
21. How do you measure thickness of paper ?
22. What is Aroma permeability ?

(8 × 2 = 16 marks)

Part C (Short Essays)

*Answer any **six** of the following in not more than 100 words each.
Each question carries 4 marks.*

23. Describe the Importance of Packaging.
24. What is Primary and Secondary packaging ?
25. Why is Plastic used for Packaging ?
26. What are the packaging requirements for canned foods and dehydrated foods ?
27. How does boil in a bag rice work ?
28. Explain any three modern concepts of food packaging technology.
29. Discuss about the quality testing of packaging materials for paper.
30. Explain the transportation hazards and Testing.

(6 × 4 = 24 marks)

Part D (Long Essays)

*Answer any **two** of the following in not more than 400 words each.
Each question carries 15 marks.*

31. Explain the Classification of Food Packaging.
32. Enumerate the food packaging Roles, Materials and Environmental Issues.
33. Describe the packaging requirements for fresh fruits and vegetables.
34. Give a detailed account on concepts of food packaging technology.
35. Detailed account on the food packaging Laws and Specifications.

(2 × 15 = 30 marks)