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Reg. No.....

Name.....

B.VOC. DEGREE EXAMINATION, SEPTEMBER 2019

First Semester

BASIC PRINCIPLES OF FOOD PRESERVATION

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

[2014—2018 Admissions]

{Old Scheme}

Time : Three Hours

Maximum : 80 Marks

Part A (Short Answer Questions)

Answer all questions.

Each question carries 1 mark.

1. Define Food spoilage.
2. State the meaning of killing principle.
3. What is pasteurization ?
4. What do you mean by sterilization ?
5. Write any *two* food spoilage signs.
6. What is fruit preservation ?
7. What is drying ?
8. What is Dehydration ?
9. Expand ERH.
10. What is freezing ?

(10 × 1 = 10 marks)

Part B

*Write short notes on any **eight** questions.*

Each question carries 2 marks.

11. What causes food spoilage ?
12. What is microbial spoilage of food ?
13. Give the food preservation principles.
14. What are effects of preservation using low temperature ?

Turn over

15. What are methods of pasteurization ?
16. What is meant by F-value ?
17. What are changes during dehydration of food ?
18. Bring out the benefits of dried food.
19. What are types of freezing ?
20. Define Re-crystallization.
21. Give any *two* advantages of food preservation.
22. How is food spoilage prevented ?

(8 × 2 = 16 marks)

Part C

*Write short answers on any **six** questions.*

Each question carries 4 marks.

23. Describe the different methods of food preservation.
24. What are factors affecting microbial growth in food ?
25. Write a note on salting procedure.
26. Explain the methods of food preservation by use of low temperatures.
27. List down chemical spoilage of canned foods.
28. How do remove moisture from food ?
29. Explain about the post-dehydration treatments.
30. Describe the effect of freezing.

(6 × 4 = 24 marks)

Part D

*Write essays on any **two** questions.*

Each question carries 15 marks.

31. Narrate the sources of microorganisms in food.
32. Illustrate the prevention methods of spoilage.
33. Explain the method of drying food.
34. Explain about types of freezer.
35. Describe about Enzyme action in food processing.

(2 × 15 = 30 marks)