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Reg. No................................

Name....................................

M.Sc. DEGREE (C.S.S.) EXAMINATION, JUNE 2018

Second Semester

Faculty of Science

Branch : Food Technology and Quality Assurance/Food Science and Technology/Food Science and Quality Control

FT2MPC 709—FOOD SPOILAGE AND PRESERVATION TECHNOLOGY

Time : Three Hours   Maximum Weight : 30

Part A (Short Answer Type Questions)

Answer any **five** *questions out of the following.*
1 *weight each.*

1. What is Exhausting of cans ?

2. Write the principles of freeze drying.

3. Explain the term Asepsis.

4. What is case hardening ?

5. Write short on composite cans.

6. What do you mean by Dehydro canning ?

7. Write the sources of Irradiation.

8. What are psychropiles ? Give one example.

$(5 \times 1 = 5)$

Part B (Short Essay Type Questions)

Answer any **five** *questions out of the following.*
2 *weight each.*

9. What are the changes occur during freezing of foods ? Explain.

10. Write short notes on the preservation techniques by sterilization.

11. Briefly explain the spoilage of eggs.

12. Define spoilage. Write the factors responsible for spoilage.

13. What is proteolysis in milk ? Briefly explain.

14. What are the principles involved in food preservation ? Explain.

Turn over

15 What is soft rot of vegetables ? Briefly explain.

16 What is shelf life ? Explain the methods for Extension of shelf life of fruits and vegetables.

$(5 \times 2 = 10)$

Part C (Essay Type Questions)

Answer any **three** *questions out of the following.*
5 *weight each.*

17 Explain the principles involved in preservation by drying ? Explain the different methods of drying.

18 Define sterilization. Write the principle and techniques used for sterilization.

19 Define freezing. Explain different methods of freezing of foods ? Compare the advantages of different freezing methods.

20 Write in detail about the spoilage types in canned foods.

21 What is pasteurization ? Mention types of pasteurization with suitable diagrams and examples.

22 Explain the principle behind microwave heating. Also Mention the advantages and disadvantages of microwave heating.

$(3 \times 5 = 15)$