

QP CODE: 22000347



Reg No :

Name :

MSc DEGREE (CSS) EXAMINATION , JANUARY 2022
Second Semester
M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE
CORE - FQ010203 - FOOD PRESERVATION TECHNOLOGY

2019 Admission Onwards

B1A8C5A2

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. How does enzymes causes spoilage of food?
2. Define pasteurisation. state the purpose of pasteurisation.
3. Canning of vegetables are done at a much higher temperature than canning of fruits- Give reason
4. Discuss the role of a compressor and evaporator in refrigeration
5. What are the advantages of freezing?
6. Draw a neat sketch of drying curve.
7. What are the changes caused during drying of foods?
8. What is ball drying?
9. What are flash evaporators?
10. What is the process of irradiation of foods?

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Describe in detail the direct/durability shelf life testing study.
12. What is thermal death time? Explain in detail the concept of 12-D process and its application in sterilisation and canning of foods.
13. Describe the construction and working of hydrolock continuous pressure sterilisers with a neat diagram.
14. Describe in detail the different methods of freezing.





15. Discuss in detail on different methods of thawing.
16. With the help of a neat schematic diagram describe the operation of typical heat pump dryer. How is heat pump drying advantageous to food industry.
17. Give a brief account of factors affecting osmotic dehydration process.
18. With the help of a neat diagram explain the instrumentation and working of a microwave.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. With the help of a neat diagram describe the components and working of a HTST pasteuriser.
20. Define concentration of foods. Elaborate on the methods of concentration. Add a note on changes caused during concentration of food.
21. With the help of a schematic diagram describe in detail the process of ohmic heating of foods. Give a brief account on effects, applications, advantages and limitations of this process.
22. Enumerate the concept of combined preservation technology in foods. Make a detail note on potential hurdles, significance, advantages and applications of combined preservation technology.

(2×5=10 weightage)

