

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.- Honours (Food Technology) (Sem.-1)
TECHNOLOGY OF FOOD PRESERVATION

Subject Code : BSFT112-21

M.Code : 91383

Date of Examination : 17-01-23

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A contains SIX questions carrying TWO marks each and students has to attempt ALL questions.**
2. **SECTIONS-B consists of FOUR Subsections : Units-I, II, III & IV. Each Subsection contains TWO questions each carrying TWELVE marks each and student has to attempt any ONE question from each Subsection.**

SECTION-A

1. **Attempt all the following questions :**
 - a. Define Intermediate moisture foods.
 - b. List examples of fermented foods.
 - c. What is food intoxication? Also, mention micro-organisms that cause the same.
 - d. Define the Radura symbol and Radappertization.
 - e. Name any two preservatives which are commonly used in fruit products.
 - f. List principles of food preservation.

SECTION-B

UNIT-I

2.
 - a. What is food spoilage? Explain briefly the major causes of spoilage in perishable foods.
 - b. Discuss the importance of food preservation.
3.
 - a. Differentiate between bacteria, yeast and mold with reference to food.
 - b. Discuss the classification of micro-organisms based on temperature, pH and oxygen requirement.

UNIT-II

4. What is the difference between refrigeration and freezing? Also, briefly explain the major components of the refrigeration system.
5. Briefly discuss the heat preservation methods with commercial importance:
 - a. Sterilization
 - b. Pasteurization
 - c. Blanching.

UNIT-III

6. Explain the following drying techniques with the help of diagrams :
 - a. Drum dryer
 - b. Spray dryer.
7. Discuss principles, advantages, disadvantages and critical factors affecting the process of evaporation.

UNIT-IV

8. What is food irradiation? Discuss ionizing and non-ionizing radiation sources. Also, discuss advantages and consumer concerns associated with technology.
9.
 - a. What are food preservatives? Differentiate between Class I and Class II preservatives.
 - b. Discuss antimicrobials, antioxidants and anti-enzymatic preservatives used in the food industry.

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.