

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2018
(Fifth Semester)

Branch- NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

FOOD PRESERVATION

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 = 20)

- 1 Define Preservation.
- 2 What are marmalade?
- 3 What is freezing method?
- 4 Write the refrigerating temperature of fish & egg.
- 5 List two advantages of Sun drying.
- 6 Define Drying.
- 7 List the sources radiation.
- 8 What is high pressure treatment?
- 9 List the role of vinegar in Preservation.
- 10 What is fermentation?

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Write the methods of Preservation.
OR
b Write about bottling process.
- 12 a Write about dehydration & dehydro freezing.
OR
b How meats are preserved effectively in Refrigerator.
- 13 a Write the principles of Solar drying.
OR
b Write the importance of dehydration.
- 14 a Write the advantages of preservation of intermediate foods.
OR
b Explain the role of light and sound in Preservation.
- 15 a List the importance of fermentation.
OR
b Explain the preparation of Beer.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Explain the methods of Canning process.
- 17 Give the principles of Refrigeration and explain cold storage method.
- 18 Explain different types of Mechanical drying.
- 19 Describe the various chemicals used for preservation.
- 20 Elaborate the methods of carbonated beverages