

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION MAY 2017
(Fifth Semester)

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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 What is RTS? Explain.
- 2 Explain 'Quick Pickle'.
- 3 List out the names of two refrigeration liquids.
- 4 What are the micro-organisms, which multiply in the centre of large food items such as Casseroles in the refrigerator.
- 5 Define solar drying.
- 6 Point out any two principles of dehydration.
- 7 What are mold inhibitors?
- 8 List any two intermediate moist foods.
- 9 Define maillard reaction.
- 10 What is sauerkraut fermentation?

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a State the principles and methods of preservation.
OR
b Give the principles of innovative heat processes.
- 12 a Trace the principles and methods of refrigeration.
OR
b Point out the defects in frozen foods.
- 13 a Brief on the dehydration of egg.
OR
b Highlight the similarities and differences between sun drying and mechanical drying.
- 14 a State the principles and preservation of intermediate foods.
' OR
b Bring the use of a dosimeter with a diagram.
- 15 a Explain the manufacture of fermented beverages (any two).
OR
b Give the preparation of vinegar.

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Explain the bottling process - highlight the preparation of tomato sauce and pickle.
- 17 Write short notes on : Principles of freezing - immersion freezing.
- 18 Enumerate the preparation of whole milk powder.
- 19 Explain in detail the role of preservatives like Benzoates, Sorbates and acetates and antioxidants.
- 20 Elaborate the preparation of wine in detail.