(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2017

(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   (1 0 x 2 = 20)

1   Give the recipes that involves the filtration and centrifugation process.
2   Give 3 steps involved in 'Aseptic canning5.
3   List out the methods of freezing foods.
4   Name two liquids used as refrigerant.
5   What is meant by dehydration?
6   Mention the types of driers.
7   Give two benefits of fermentation.
8   Define irradiation.
9   Give example of carbonated and non-carbonated beverages.
10   List out the non-chemical preservation methods.

SECTION - B (25 Marks)
Answer **ALL** Questions

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

11 a Give the objectives of food preservation and explain the general principles.
                                OR
    b Briefly explain the innovative heat processes and their underlying principles.

12 a How do you prepare the food for cold storage and brief on cold storage defects.
                                OR
    b List out the defects in frozen foods and explain.

13 a Write short notes on vacuum driers.
                                OR
     b Explain the drying of milk in a drum dryer with an appropriate diagram.

14 a Write short notes on the usage of sorbates and acetates as preservatives.
                                OR
    b What is the role of dosimetry in radiation and explain the use of a
         dosimeter with a diagram.

15 a Write down the classification of beverages with examples.
                                OR
    b Give the preparation of wine.

SECTION - C (30 Marks)
Answer any **THREE** Questions

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

16   Comment on the spoilage of canned foods.

17   Give the principles of freezing and explain in detail airblast and
        immersion freezing.

18   Write in detail the dehydration process of egg and whole milk powder.

19   Elaborate the steps to be followed in the preparation of semi-moist foods.

20   Describe the manufacturing process of cheese and yoghurt.