PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION MAY 2024
(First Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

PRINCIPLES OF FOOD PROCESSING AND PRESERVATION

Time: Three Hours | Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Food preservation is usually done by _____ a. Inactivating microorganism b. Destroy microorganism c. Reduction of water activity d. All the above	K1	CO1
	2	_____ methods of food preservation include dehydration, refrigeration and freezing a. Physical b. Chemical c. Functional d. Hurdle	K2	CO1
2	3	The main limitations of aseptic processing are the _____ a. Long storage b. Low sterilize c. Cost d. Less temperature	K1	CO2
	4	The temperature of High temperature short time Pasteurization (HTST) is _____ a. 63 °C b. 72 °C c. 89 °C d. 90 °C	K2	CO2
3	5	Osmotic dehydration, where removal of _____ takes place by virtue of a difference in osmotic pressure. a. Enzymes b. Microorganism c. Water d. Nutrients	K1	CO3
	6	Cabinet dryers are used for batch drying of _____foods at small to moderate scale a. Liquid b. Solid c. Semi solid d. Fluid	K2	CO3
4	7	In _____, molecular mobility is depressed and consequently chemical reactions and biological processes are slowed down at low temperature a. Refrigeration b. irradiation c. Drying d. Aseptic	K1	CO4
	8	The freezing point of the food, while freezing uses temperatures well below the freezing point, conventionally below _____ °C a. -8. b. - 18. c. - 10. d. - 12	K2	CO4
5	9	Smoked foods may also be dipped or soaked in brine or rubbed with salt before smoking a. Sugar b. Chemical c. Salt d. Enzymes	K1	CO5
	10	Irradiation can be used to sterilize foods, which can then be stored for _____ without refrigeration. a. Days b. Week c. Month d. Years	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Interpret the reason for Post Harvest losses.	K2	CO1
		(OR)		
	11.b.	Describe the categories of food processing.		
2	12.a.	Explain the preservation process using high temperature.	K3	CO2
		(OR)		
	12.b.	Explain Pasteurization Process.		
3	13.a.	Summarize drying process.	K4	CO3
		(OR)		
	13.b.	Elaborate Dehydration in detail.		
4	14.a.	Discuss the methods of Refrigeration in detail.	K4	CO4
		(OR)		
	14.b.	Discuss the methods of Freezing in detail.		
5	15.a.	List the applications of irradiation in foods and explain.	K3	CO5
		(OR)		
	15.b.	Explain bio preservatives and its applications.		

SECTION -C (30 Marks)

Answer **ANY THREE** questions

ALL questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Explain the major causes of food deterioration.	K4	CO1
2	17	Summarize canning process of any one of the fruit.	K4	CO2
3	18	Categorize the types of dryers.	K4	CO3
4	19	Analyze the physical and chemical changes of frozen foods.	K4	CO4
5	20	Elaborate hurdle technology with its applications.	*K4*	CO5

Z-Z-Z END