

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION DECEMBER 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	Recall the field of science, which deals with the process of prevention of decay of foods. a) Food preservation b) Food science c) Food safety d) Food processing	K1	CO1
	2	Principle of _____ aids in the preservation by using sugar and salt. a) Osmosis b) Diffusion c) Reverse osmosis d) Osmotic diffusion	K2	CO1
2	3	Select the organism that is responsible for spoilage of canned foods. a) <i>Streptococcus</i> b) <i>Clostridium botulinum</i> c) <i>Lactobacillus</i> d) Lactis	K1	CO2
	4	Show the gas which is used for gaseous sterilization. a) Carbon dioxide b) ethylene c) propylene d) Formaldehyde	K2	CO2
3	5	Find the dryer, where the mixture of solids & gas behave like a liquid & solid a) tunnel b) drum c) cabinet d) fluidized bed	K1	CO3
	6	Recall the water activity level of IMF a) 0.7-0.9 b) 0.1 c) 0.6 d) 1.0	K2	CO3
4	7	_____ is the process of changing a frozen food from solid to liquid state by gradual warming. a) Freezer Burn b) Thawing c) Cooling d) Heating	K1	CO4
	8	Name the refrigerant used for cryogenic freezing. a) Oxygen b) silica c) Liquid CO ₂ d) Both b and c	K2	CO4
5	9	One rad is equal to _____ of absorbing material. a) 10 ⁻⁵ J/g b) 10 ⁻¹⁰ J/ g c) 10 ⁻⁶ J/g d) 10 ⁵ J/g	K1	CO5
	10	Control of water activity for preservation of food is known as _____ a) Hurdle technology b) mixed technology c) stumble technology d) multiple technology	K2	CO5

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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.	Show the reasons for the losses that occur during post harvesting.	K2	CO1
		(OR)		
	11.b.	Outline on different method of food preservation.		
2	12.a.	Choose any one best method of sterilization with pictorial representation.	K3	CO2
		(OR)		
	12.b.	Identify the principle and its application of aseptic processing.		
3	13.a.	Describe the factors affecting drying rate.	K3	CO3
		(OR)		
	13.b.	Explain the role of water activity and its significance in food preservation.		
4	14.a.	Classify the different methods of refrigeration and write any two in detail.	K4	CO4
		(OR)		
	14.b.	Compare the physical and chemical change of frozen foods.		
5	15.a.	List the different type of food additive used in food industry.	K4	CO5
		(OR)		
	15.b.	Examine on Bio- Preservatives & 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	Categorize the different method of food processing with suitable examples.	K4	CO1
2	17	Evaluate the canning process with flow chart with it advantages and disadvantages.	K4	CO2
3	18	Analyze the factors that affecting the osmotic dehydration.	K4	CO3
4	19	Compare the different methods of freezing.	K4	CO4
5	20	Inference on the application and principle of hurdle technology.	K4	CO5

Z-Z-Z END