

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

**BVoc DEGREE EXAMINATION MAY 2025
(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	Refining comes under which type of processing? a) Primary b) secondary c) tertiary d) quaternary	K1	CO1
	2	Food preservation makes _____ foods available throughout the year. a) Un seasonal b) Seasonal c) Processed d) Non processing	K2	CO1
2	3	_____ is an example for preservation using high temperatures. a) Sterilization b) refrigeration c) blanching d) braising	K1	CO2
	4	Exhausting during canning is done to _____. a) Include air b) To seal tightly c) Remove air d) Fill air	K2	CO2
3	5	The main disadvantage of blanching is _____. a) Loss of nutrients b) Loss of flavour c) Loss of peels d) Loss of enzymes	K1	CO3
	6	Which of the following dryer is used for pureed raw ingredients that are dried at relatively low temperatures over rotating? a) Fluidized bed dryer b) Drum dryer c) Cabinet tray dryer d) Pneumatic dryer	K2	CO3
4	7	In slow freezing the size of the ice crystals formed are _____. a) Medium b) Small c) Oval d) Large	K1	CO4
	8	Household and commercial refrigerators usually run at _____. a) 5- 10° C b) 4-7 °C c) 6-8° C d) 3-8°C	K2	CO4
5	9	Class II preservatives include _____. a) Benzoic acid b) Salt c) Sugar d) Spices	K1	CO5
	10	_____ is a type of energy released by atoms in the form of electromagnetic waves or particles. a) Ionizing radiation b) Non- Ionizing radiation c) Both and b d) Microwaves	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.	Summarize the categorize different method of food processing.	K2	CO1
	(OR)			
	11.b.	Illustrate the major cause of food deterioration.		
	12.a.	Select the different types of blanching and explain with suitable examples	K3	CO2
	(OR)			
	12.b.	Identify the processing techniques involved in of canning		
3	13.a.	Choose the advantages and disadvantages of osmotic dehydration.	K3	CO3
	(OR)			
	13.b.	Identify the factors that affects the drying rate.		
4	14.a.	Distinguish between immersion and cryogenic freezing.	K4	CO4
	(OR)			
	14.b.	Analyze the defect that occur in cold storage.		
5	15.a.	Examine on cryogenic freezing.	K4	CO5
	(OR)			
	15.b.	List the different types of food additives.		

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	Compare the different method of preservation.	K4	CO1
2	17	List the different types of pasteurization.	K4	CO2
3	18	Analyze the different type of driers with examples.	K4	CO3
4	19	Classify the different method of freezing.	K4	CO4
5	20	Examine the application of Bio preservative.	K4	CO5

Z-Z-Z

END