

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2025
(Fifth Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

FOOD PRESERVATION

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Find the thermal method of killing micro-organisms.
(i) Heat (ii) low temperature
(iii) anaerobic condition (iv) chemicals
- 2 Identify the removal of water from a food product while it is frozen by sublimation.
(i) Smoking (ii) Spray drying
(iii) Sun drying (iv) Freeze drying
- 3 Mechanical device used for drying food is _____.
(i) Kiln (ii) Foam mat
(iii) Roller (iv) Tunnel
- 4 In case of RTS containing lime juice the minimum content of juice .
(i) 20 % (ii) 15 % (iii) 10 % (iv) 5%
- 5 Which drink added to wine is also called as liquor wines.
(i) Brandy (ii) Rum
(iii) Beer (iv) Toddy

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a List the benefits of canning.
OR
b Explain the process of pickling.
- 7 a Outline the methods of refrigeration.
OR
b Summarize on immersion freezing.
- 8 a Compare sun drying and mechanical drying
OR
b Outline the process of dehydration of egg.
- 9 a State the sources of irradiation.
OR
b Explain pulse electric field.
- 10 a Narrate the preparation of any two carbonated beverages.
OR
b Describe fermentation process

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Highlight the procedure of canning.
OR
b Outline the preparation process of mango pickle.
- 12 a Distinguish between controlled atmosphere and modified atmosphere storage.
OR
b Analyse the defects in frozen foods.
- 13 a Discuss the process of dehydration of milk powder.
OR
b Distinguish between spray and vacuum drying.
- 14 a Summarize the importance of chemical preservatives used in preservation of juices.
OR
b Discuss the principles involved in the preservation of semi moist foods.
- 15 a Compare the manufacturing process of wine and beer.
OR
b Analyse the manufacturing process of cheese.

Z-Z-Z

END