23FTP101

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2025
(First Semester)

Branch – **FOOD TECHNOLOGY MANAGEMENT**

FOOD PROCESSING & PRESERVATION TECHNOLOGY

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	A series of continuous degradative changes occurring in a food item which may affect the product's wholesomeness is defined as_____. a) Dehydration b) Freezing c) Deterioration d) Quality	K1	CO1
	2	Interpret the process used in food industry such as cleaning, mixing, separation & filtration. a) Freeze drying b) Unit operation c) Evaporation d) Dehydration	K2	CO1
2	3	Which is the most common food preservation method? a) Heating b) Freezing c) Freeze drying d) Cooling	K1	CO2
	4	Relate to the process in which it is possible to maintain conditions of temperature and pressure by which physical state of foods can be maintained at a critical point for the removal of water. a) Freeze dehydration b) Freeze rehydration c) Freezing d) Cooling	K2	CO2
3	5	Which of the following is NOT an advantage of dehydration under controlled condition over sun drying? a) Time b) Quality c) Quantity d) Cost	K1	CO3
	6	The method for reducing the water content of food is demonstrated by ____. a) Juicing b) Sauce c) Soup d) Concentrate	K2	CO3
4	7	Recall the enzyme used in tenderization of meat. a) Amylase b) Lipase c) Papain d) Glucose oxidase	K1	CO4
	8	Relate the type of fermentation observed in yeast _____ a) Acrylic fermentation b) Lactic acid fermentation c) Alcoholic fermentation d) Pyruvic fermentation	K2	CO4
5	9	Choose the technology that immerses products beneath water and exposes it to a hydrostatic stress. a) High pressure processing b) Pulse field processing c) UV radiation technology d) Sonication	K1	CO5
	10	Infer the simplest methods of disinfection in comparison to changing with water or chemical compound. a) High pressure b) Plasma technology c) Chitosan d) Solar system	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.	Identify the principles of food processing and preservation.	K3	CO1
		(OR)		
	11.b.	Organize the unit operations in food processing.		
2	12.a.	Construct Retort and Aseptic processing methods of preservation.	K3	CO2
		(OR)		
	12.b.	Solve the problem of food spoilage by utilizing the various effects of low temperature preservation techniques.		
3	13.a.	Examine the principles and process of drying.	K4	CO3
		(OR)		
	13.b.	Analyze the different methods of Concentration technique.		
4	14.a.	Categorize the benefits of fermented foods and discuss the isolation techniques used in fermentation process.	K4	CO4
		(OR)		
	14.b.	Classify the enzymes and list some enzymes used in food industry.		
5	15.a.	Appraise the principle involved in Ohmic heating and Ultrasonic preservation of foods.	K5	CO5
		(OR)		
	15.b.	Explain the various applications of Infrared and High-pressure processing methods.		

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 various steps involved in the process of food processing.	K4	CO1
2	17	Recommend any three methods of novel freezing techniques.	K5	CO2
3	18	Classify the evaporators used in food preservation.	K4	CO3
4	19	List the applications of enzymes in the food industry.	K4	CO4
5	20	Appraise the advantages and disadvantages of Microwave and Nano Technologies.	K5	CO5

Z-Z-Z END