

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2022
(First Semester)

Branch – FOOD PROCESSING TECHNOLOGY

PRINCIPLES OF FOOD PROCESSING AND PRESERVATION

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 The process involved in enzyme inactivation is known as
 - (i) Blanching
 - (ii) Chemical preservatives
 - (iii) Asepsis
 - (iv) Irradiation
- 2 Canning is otherwise known as -----
 - (i) Aseptic
 - (ii) In-container sterilization
 - (iii) UHT process processing
 - (iv) Exhausting
- 3 Nozzles are used in _____ dryer
 - (i) Fluidized bed
 - (ii) Tray
 - (iii) Drum
 - (iv) Spray
- 4 In cryogenic freezing _____ is used for freezing food.
 - (i) Liquid carbon di oxide
 - (ii) Solid carbon di oxide
 - (iii) Liquid nitrogen
 - (iv) Solid nitrogen
- 5 Irradiation is also called as
 - (i) Pasteurization
 - (ii) Cold Pasteurization
 - (iii) Sterilization
 - (iv) Cold Sterilization

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a. Explain FATTOM.
OR
b. Describe primary and secondary food processing.
- 7 a. Highlight the principle and advantages of blanching.
OR
b. Explain aseptic processing.
- 8 a. Describe water activity.
OR
b. Compare drying and dehydration.
- 9 a. Outline the principle of refrigeration.
OR
b. Enumerate on physical and chemical changes in frozen food.
- 10 a. Identify the advantages of edible coating.
OR
b. Describe hurdle technology.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a. Discuss on causes and types of Food Spoilage.
OR
b. Highlight the different stages and reasons for post-harvest losses in perishables.
- 12 a. Illustrate the steps in canning of food.
OR
b. Elucidate on the different types of pasteurization.
- 13 a. Discuss the principle and working of spray dryer.
OR
b. Examine the principle and application of osmotic dehydration.
- 14 a. Differentiate air freezing and immersion freezing.
OR
b. Compare cryogenic freezing and plate freezing.
- 15 a. Discuss on irradiation and its application in food preservation.
OR
b. Enumerate on food additives and their functions.

Z-Z-Z END