

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fifth Semester)

Branch - **NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS**
FOOD 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	The principle behind refrigeration as a preservation method is _____ a) Killing microorganisms b) Slowing down microbial growth c) Removing oxygen d) Destroying enzymes	K1	CO1
	2	Addition of high concentration of sugar in jams and jellies preserves food by _____ a) Killing microbes directly b) Increasing osmotic pressure c) Inactivating enzymes d) Freezing microbes	K2	CO1
2	3	The temperature range of domestic refrigeration is generally: a) -18 °C to -25 °C b) 0 °C to 4 °C c) 10 °C to 15 °C d) -40 °C to -60 °C	K1	CO2
	4	In cryogenic freezing, the most commonly used refrigerant is: a) Carbon dioxide (CO ₂) or liquid nitrogen (LN ₂) b) Chlorofluorocarbons (CFCs) c) Ammonia d) Methane	K2	CO2
3	5	The drying method in which water is removed by sublimation under vacuum is called: a) Drum drying b) Sun drying c) Freeze drying d) Spray drying	K1	CO3
	6	Tunnel drying works on the principle of: a) Direct contact with heated surfaces b) Hot air circulation through a tunnel over food trays c) Radiation heating d) Removal of water by freezing	K2	CO3
4	7	Sodium benzoate is the most effective as a preservative in: a) Acidic foods (fruit juices, pickles, sauces) b) Neutral foods (milk, meat) c) Frozen foods d) Dry cereals	K1	CO4
	8	Which of the following is a non-thermal food preservation technique? a) Pasteurization b) Microwave heating c) High Pressure Processing (HPP) d) Blanching	K2	CO4
5	9	Find the microorganism which is involved in lactic acid fermentation? a) Saccharomyces cerevisiae b) Lactobacillus species c) Penicillium species d) Aspergillus oryzae	K1	CO5
	10	Which of the following is a fermented milk product? a) Paneer b) Yogurt c) Butter d) Cream	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.	Outline the processing of grape square.	K2	CO1
		(OR)		
	11.b.	Explain the principles and advantages of innovative heat processes.		
2	12.a.	Explain the cold storage defects .	K3	CO2
		(OR)		
	12.b.	Identify the defects in frozen foods.		
3	13.a.	Infer the principles of spray drier.	K4	CO3
		(OR)		
	13.b.	Analyze the dehydration techniques for egg powder.		
4	14.a.	Categorize the chemical preservatives.	K4	CO4
		(OR)		
	14.b.	Examine the mode of action of irradiation.		
5	15.a.	Interpret the preparation of carbonated beverage .	K4	CO4
		(OR)		
	15.b.	Illustrate the manufacture of cheese.		

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	Appraise the spoilage of canned foods.	K5	CO5
2	17	Summarize the methods of freezing.	K4	CO4
3	18	Analyze the principles and methods of drying and dehydration.	K3	CO3
4	19	Explain the principles of non thermal preservation.	K4	CO4
5	20	Elaborate the fermentation process of wine and beer.	K5	CO5

Z-Z-Z END