

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

Bvoc DEGREE EXAMINATION DECEMBER 2019  
(First Semester)

Branch - FOOD PROCESSING TECHNOLOGY

FOOD PROCESSING AND PRESERVATION

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10x1 = 10)

- 1 What is the process of beating adopted in paddy plants in order to separate the seeds?  
(i) winnowing (ii) threshing  
(iii) ploughing (iv) crushing
- 2 Post harvest losses can be minimized by the process.  
(i) drying (ii) packaging  
(iii) storing (iv) all of the above
- 3 What is the temperature which prevents growth of microbes but allow the survival of some bacteria?  
(i) 60°C (ii) 64°C  
(iii) 70°C (iv) 74°C
- 4 Retort refers to this equipment.  
(i) pasteurization (ii) sterilization  
(iii) blanching (iv) stewing
- 5 Drying involves the removal of water at temperature below its  
(i) boiling point (ii) melting point  
(iii) processing temp (iv) exhausting temp
- 6 Processing of germinated grains is done by this method  
(i) Kilning (ii) Spraying  
(iii) Dehydrating (iv) Contact drying
- 7 Decline in microbial load is rapid at temperature below \_\_\_\_\_.  
(i) Boiling Point (ii) Freezing Point  
(iii) Melting Point (iv) Saturated Point
- 8 Lowering the storage temperature of the food will \_\_\_\_\_.  
(i) reduce microbes (ii) reduce chemical reactions  
(iii) (i) and (ii) (iv) none
- 9 \_\_\_\_\_ is the body responsible for evaluating the safety of food additives.  
(i) FPO (ii) PFA  
(iii) JECFA (iv) ISO
- 10 Isrish moss is extracted from \_\_\_\_\_.  
(i) aniseeds (ii) carrageenan  
(iii) poppy seeds (iv) sea weed

Cont...

**SECTION - B (35 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 7 = 35)

Bring out the problems of farm level storage in India.

OR

Write short notes on the principles of food preservation.

Outline the types and applications of blanching.

OR

State the concepts and equipment requirement for canning process.

Discuss the factors affecting water activity with suitable example.

OR

Sketch any two types of dry ers and mark the parts.

Summarise refrigeration techniques in food processing in brief.

OR

Explain irradiation in forms of sources, doses and its effect on foods.

Enumerate on the role of additives in edible coating o foods.

OR

Discuss focfrl additives in brief.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks (3 x 10 = 30)

Enumerate food preservation in terms of importance, principles and different methods in detail.

Summarize pasteurization and aseptic processing in a detailed manner.

Discuss on osmotic dehydration in detail.

Elucidate different methods of freezing with suitable examples.

Outline the non-thermal techniques, principles, advantages, and affects on foods.

**Z-Z-Z**

END